



*Air Fryer*  
**CHICKEN  
RECIPES**

The nation's most popular meat...  
so we couldn't not bring you an  
eBook dedicated solely to some tasty  
Chicken recipes!

We've pulled together a selection of  
our favourite chicken dishes, with  
flavours from all over the world that  
our influencer partners have created,  
to bring you delicious dishes you  
can cook in your Air Fryer at home!

*Winner winner,  
Chicken for dinner!*



## *Discover Amazing*

**CORNFLAKE CHICKEN WITH CELERIAC SLAW**

**TANDOORI CHICKEN**

**CHICKEN MALAI KEBAB**

**SPICY GOCHUJANG WINGS WITH KIMCHI RANCH**

**CHILLI LEMON CHICKEN KEBABS**

**CRISPY FAJITA WRAPS**

**CHICKEN PARMESAN**

**CRISPY CAJUN CHICKEN BITES**

**PERUVIAN CHICKEN**

**CHICKEN KEBAB SLIDERS**

**CRISPY BANG BANG CHICKEN BITES**

## CORNFLAKE CHICKEN WITH CELERIAC SLAW

*Recipe by @the\_culinary\_cartel*

### INGREDIENTS

2 chicken breasts

75g cornflakes

25g parmesan

Pinch of fine Sea Salt

1 tsp garlic powder

2 tsp oil

1 tbsp sesame seeds

1 egg beaten

Salt and pepper, as needed

For the celeriac Slaw

½ Small Celeriac (500g roughly)

1 green apple

80g Mayonaise

1 Tbsp Wholegrain Mustard

2 Tbsp of Capers, chopped

Juice of 1 lemon

Handful of Parsley, finely chopped

### INSTRUCTIONS

1. Prepare your chicken fillets. Place them between two sheets of baking paper, and pound them to about 1cm thick throughout. Season with salt and pepper.

2. Add the cornflakes, parmesan, salt and garlic powder to a food processor to create the crumb coating. Once cornflakes are roughly 2mm in size, add the oil and pulse a few times more until well combined, this allows for an even distribution. Stir the sesame seeds through the cornflake crumb.

3. Beat the egg in a separate bowl and season with salt and pepper. Put the cornflake crumb mixture in another bowl. Dip the chicken in the egg and then the cornflake breading, and repeat to coat the chicken in a double coating.

4. Select Air Fry and set the temperature to 190°C and time to 6 minutes.

5. Add the chicken to the air fryer drawer when prompted, turning halfway.

6. Meanwhile, make the slaw. Start by peeling the celeriac, then slice thinly and julienning into fine strips. Do the same with the apple (there's no need to peel it). Combine the mayo, mustard, chopped capers and lemon juice in a separate bowl.

7. Add the chopped parsley, julienned celeriac and apple into the mayo mixture and toss well.

8. Once the chicken has cooked and golden, serve with the slaw.

*Watch the recipe video*



## TANDOORI CHICKEN

*Recipe by @reznacooks*

### INGREDIENTS

- 2 Chicken leg pieces
- 1 tsp Cumin powder
- 1 tsp Paprika powder
- 1 tsp Daniya powder
- ½ tsp Garam masala
- ½ tsp Turmeric powder
- 1 tbsp Kashmiri chilli powder
- 1 tbsp Kasuri methi (dried fenugreek)
- Salt to taste
- Ginger & Garlic paste
- 2 tbsp Natural yoghurt
- 1 tbsp Olive oil
- 1 tbsp Lemon juice
- Naan bread, for serving

### INSTRUCTIONS

1. Wash the chicken and pat dry before scoring the meat with a knife.
2. Add all the remaining ingredients to a bowl and combine into a paste.
3. Massage the paste on the chicken, covering it evenly, then leave to marinate for 30mins - 1hour. (For best results, leave in the fridge overnight!)
4. Select Grill on your air fryer at 205°C and the time for 20minutes.
5. When prompted, add your chicken to the air fryer to grill. Flip the chicken over at the 'turn food' prompt.
6. Once grilled, serve with naan bread.

*Watch the recipe video*



## CHICKEN MALAI KEBABS

*Recipe by @reemis.kitchen*

### INGREDIENTS

- 4 tbsp yoghurt
- 1 tsp cashew paste
- 1 tsp cream cheese
- 2 tsp roasted gram flour
- 2 tsbp crushed fried onion, optional
- 1 tsp garlic paste
- 1 tsp ginger paste
- 2 tsp lemon juice
- 1 ½ tsp salt
- 1 tsp black pepper
- 2 tbsp chopped fresh coriander
- 1 tsp cumin powder
- ½ tsp nutmeg powder
- 2 tsp ghee
- 400g chicken breast, cut into cubes
- 6-8 bamboo skewers soaked in cold water

### INSTRUCTIONS

1. Mix all the ingredients with the yoghurt and then finally add the chicken. Let it marinate for at least 10mins or overnight.
2. When ready to cook, place the marinated chicken cubes onto the skewers.
3. Select Grill on your Air Fryer for 20mins at 205°C.
4. When prompted to add food, place the chicken skewers inside and spray them with a little oil.
5. Turn the skewers at halfway and continue cooking until cooked through.

*Watch the recipe video*



## SPICY GOCHUJANG WINGS WITH KIMCHI RANCH

*Recipe by @the\_culinary\_cartel*

### INGREDIENTS

750g Chicken wings	<i>Ranch:</i>
50g Corn flour	60ml sour cream
1 tsp Baking powder	2 30ml buttermilk
Generous pinch of fine sea salt and pepper	1 tbsp Mayo
<i>Marinade:</i>	1 Spring onion, finely chopped
1 tbsp Sesame oil	½ tsp garlic powder
1 ½ tsp Soy sauce	1 Tbsp chopped parsley
3 cloves garlic, finely grated	30g Kimchi, finely chopped
3cm piece of ginger, peeled and finely grated	
½ tbsp brown sugar	
<i>Glaze:</i>	
2 Tbsp Gochujang*	
1 tsp Sesame oil	
3cm piece ginger, peeled and finely grated	
2 Tbsp Brown Sugar	
20ml Water	

### INSTRUCTIONS

1. Prep the wings by removing all the wing tips, then slice through the wing joint to separate the drumette and wingette.
2. Make the marinade by mixing all the ingredients together in a small bowl. Pop the bowl in the microwave and cook on high until the sugar has dissolved. Pour the marinade over the wings and allow to sit for 15 minutes (or ideally, overnight) to ensure the chicken fully absorbs the flavours.
3. When ready to cook, combine the corn flour, baking powder salt, and pepper. Once marinated dust the wings in the corn flour mixture, tossing with tongs to ensure the wings are evenly coated.
4. Select Air Fry and set the temperature to 185°C and time to 10 minutes. Add to wings when prompted.
5. Once the time is up, turn the wings, and select Air Fry again, increasing the temperature to 200°C for another 10 minutes, or until the wings are deeply golden and crisp.
6. While the wings are cooking, make the Gochujang glaze. Combine all the ingredients in a bowl, then microwave until the sugar has dissolved. Set aside.
7. Next make the kimchi ranch. Combine the ranch ingredients in another bowl and mix to combine.
8. Once the wings are fully cooked, add them to the gochujang glaze, and toss to coat.
9. Place onto a serving plate and serve immediately with your Kimchi Ranch.

*Watch the recipe video*



## CHILLI LEMON CHICKEN KEBABS

*Recipe by @thecurrycuntess*

### INGREDIENTS

600g Boneless chicken thighs, cut into bite size pieces

2 tbsp Greek yogurt

3 tsp Chilli & lemon seasoning

1 tbsp Smoked paprika

2 Garlic cloves, minced

1 tbsp Olive oil

*For serving:*

Naan bread

Salad

Garlic sauce

### INSTRUCTIONS

1. Add the chicken and all of the ingredients to a bowl and mix to combine. Refrigerate for 2 hours or overnight.

2. When ready to cook, soak wooden skewers in water then add the chicken pieces to the skewers.

3. Select Air Fry and set the temperature to 200°C and time to 20minutes.

4. Add the kebabs to the air fryer when prompted, turning at half way.

5. Once cooked, serve with naan, salad and a drizzle of garlic sauce!



*Watch the recipe video*

## CRISPY FAJITA WRAPS

*Recipe by @littlecheshirefoodie*

### INGREDIENTS

3 chicken breasts

1 green & 1 red pepper

1 chilli, optional

1 tbsp Cajun

1 tbsp paprika

1 tbsp garlic powder

1 tsp cumin

2 tbsp oil

*For serving:*

Tortilla wraps

Guacamole

Sour cream

Grated Cheddar cheese

### INSTRUCTIONS

1. Slice the chicken, peppers & chilli and place in a bowl with all the seasoning. Combine well.

2. Select Air Fry and set the temp to 200°C and time to 15 mins.

3. Add the chicken and peppers when prompted to add food, and give the basket a shake when prompted to turn food.

4. Once the chicken is cooked, assemble your wraps. Spreading the guacamole & sour cream to the tortilla then top with some cooked chicken and cheese.

5. Fold the wraps up and put back into the air fryer for a further 5 mins, or until crispy.



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## CHICKEN PARMESAN

*Recipe by @reznacooks*

### INGREDIENTS

- 1 large chicken breast, cut horizontally
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp dried oregano
- Salt, to taste
- 1 egg
- 120g panko breadcrumbs
- A few tbsp marinara sauce
- 2 jalapeños, optional
- 2 ham or chicken slices
- Parmesan cheese
- Red leicester cheese
- Dill for garnishing, optional

### INSTRUCTIONS

1. Wash and pat dry chicken then mix together the pepper, paprika, garlic powder and oregano, before rubbing them onto the chicken, and leaving for 15-30mins.
2. Whisk the egg in a bowl, and add the breadcrumbs to another bowl.
3. Dip the chicken in the beaten egg, then coat in breadcrumbs
4. Select Grill on your air fryer at 205°C for 20minutes. When prompted, add your chicken to the air fryer to grill. Flip the chicken over at the 'turn food' prompt.
5. After 20minutes, top the chicken with the marinara sauce, then add your ham/chicken slice (plus jalapeños if using), before putting more marinara sauce on top. Sprinkle on both cheeses and the dill garnish then put it back in the air fryer.
6. Select grill again at 205°C for 5 minutes, and cook until the cheese bubbles.

*Watch the recipe video*



## CRISPY CAJUN CHICKEN BITES

*Recipe by @dinner\_at\_hots*

### INGREDIENTS

- 500g chicken breasts, diced
- 1 tbsp Cajun seasoning
- 1 tbsp smoked paprika
- 1 tbsp garlic granules
- 1 tsp salt
- 1 egg, beaten
- 60g cornflakes, crushed
- For the sauce:*
- 4 tbsp mayonaise
- 1 tbsp honey
- ½ tsp cajun seasoning
- ½ tsp smoked paprika
- ½ tbsp lemon or lime juice
- 1 tsp chilli flakes & parsley, to garnish

### INSTRUCTIONS

1. Season the chicken with the cajun seasoning, paprika, garlic and salt.
2. Coat the chicken in the beaten egg wash and cover with the crushed cornflakes.
3. Select Air Fry and set the temp to 200°C and time to 15 mins.
4. Cook until crispy, checking after 10minutes as the cook time will differ depending on how big the chicken pieces are
5. Meanwhile, combine the mayo, honey, paprika, cajun and lemon juice into a bowl and mix.
6. When the chicken has cooked, put these into the sauce to coat. Garnish with chilli flakes and parsley.

*Watch the recipe video*



## PERUVIAN CHICKEN

*Recipe by @the\_culinary\_cartel*

### INGREDIENTS

4 chicken thighs

#### *Marinade:*

1 tsp salt

2 tbsp Soy sauce

1 tbsp ground cumin

1 tbsp paprika

½ Tsp black pepper

2 cloves garlic, minced

1 tbsp oil

Juice of 1 lime

1 ½ tbsp chilli paste

#### *Green sauce:*

20g Jalapenos

140g Yoghurt

Handful of fresh  
Coriander

1 garlic clove

1 tbsp olive oil

Juice of ½ a lime

Rice, for serving

### INSTRUCTIONS

1. Mix together all the marinade ingredients in a bowl, then add the chicken thighs. Leave to marinate for 10 minutes or, ideally, an hour or more.

2. Make the rice, according to the packet instructions – or use your instant pot on the rice setting!

3. When ready to cook, select Air Fry and set the temperature to 195°C and time to 15 minutes

4. Meanwhile, make the green sauce, by blending all the sauce ingredients together then season with salt and pepper.

5. Once the chicken is cooked to the bone with crispy skin, plate it up with the rice and sauce on top.



*Watch the recipe video*

## CHICKEN KEBAB SLIDERS

*Recipe by @hood\_bites*

### INGREDIENTS

#### *Omelette:*

1 tsp chilli powder

3 eggs

¼ tsp garam  
masala

3 tbsp milk

Salt and chilli  
flakes, to taste

1 tsp coriander  
powder

#### *Kebab:*

1 large onion

1 tsp cumin  
powder

6 cloves garlic

Salt to taste

3 green chillies

1 tsp lemon juice

2 red chillies

Oil, as needed

1 red pepper

#### *For serving:*

Handful of mint  
leaves

4 x Buns of choice

Handful of  
coriander leaves

Tamarind  
chutney/ketchup

700g chicken  
mince

Sliced onions

1 large onion

Chopped  
coriander

Chilli flakes, to  
taste

Mint chutney  
yogurt sauce

1 tsp paprika

### INSTRUCTIONS

1. Mix the omelette ingredients in a bowl.

2. Brush some oil into a flat baking pan (that fits in your air fryer) and line the pan with baking paper, then pour in the egg mixture.

3. Select Air Fry and set the temp to 190°C and time to 8 minutes.

4. Meanwhile, make your kebabs by blending the onion, garlic, chillies, red pepper, mint and coriander leaves.

5. Squeeze out the excess water then add the chicken mince along with the spices and lemon juice

6. Mix everything together and refrigerate for 30 mins. Once the omelette has cooked, remove from the air fryer and cut into 4 quarters.

7. Form the kebabs into patties and brush with oil.

8. Select Air Fry and set the temp to 200°C and time to 12 minutes.

9. Prepare your slider assembly by slicing the buns in half and spreading with the tamarind chutney/ketchup. Add the omelette, sliced onions and coriander leaves to the bun and top with the kebab pattie.

10. Serve with mint yoghurt sauce and enjoy!

*Watch the recipe video*





## CRISPY BANG BANG CHICKEN BITES

*Recipe by @dinner\_at\_hols*

### INGREDIENTS

500 chicken breasts, diced

1 egg

60g cornflakes, crushed

1 ½ tbsp smoked paprika

1 ½ tbsp garlic granules

1 ½ tbsp oregano

1 tsp salt

Sauce

2tbsp mayo

2tbsp sweet chilli sauce

1tbsp honey

1tsp paprika

1tsp chilli flakes, or to taste

Spring onion, to garnish

### INSTRUCTIONS

1. Season the chicken with 1 tbsp smoked paprika, 1 tbsp garlic granules, 1tbsp oregano and the salt.
2. Season the cornflakes with the remaining smoked paprika, garlic and oregano.
3. Beat the egg, then coat the chicken pieces in the egg wash and cover with cornflakes.
4. Select Air Fry and set the temperature to 200°C and time to 10-15minutes (depending on the size of your chicken chunks).
5. Meanwhile combine the mayo, sweet chilli sauce, honey, paprika and chilli in a bowl, and once the chicken is cooked, add the pieces to the sauce to coat.
6. Serve with the spring onion garnish

*Watch the recipe video*



Make mealtimes  
amazing

