

# AIR FRYER PEPPER STUFFED CHICKEN BREAST

## INGREDIENTS

- 4 extra-long toothpicks
- 4 tsp. chili powder, divided
- 4 tsp. ground cumin, divided
- 1 skinless, boneless chicken breast
- 2 tsp. chipotle flakes
- 2 tsp. Mexican oregano
- Salt and ground black pepper to taste
- ½ red bell pepper, sliced into thin strips
- ½ Shallot , sliced into thin strips
- 1 fresh jalapeno pepper, sliced into thin strips
- 2 tsp. Olive oil
- ½ lime, juiced

## PREPARATION

1. Place toothpicks in a small bowl and cover with water to let them soak to keep them from burning when cooking.
2. Mix 2 tsp. chili powder and 2 tsp. cumin in a shallow dish.
3. Preheat an air fryer to 400°F.
4. Place chicken breast on a flat work surface and slice horizontally through the middle.
5. Pound each half using a kitchen mallet or rolling pin until about 1/4-inch thick.
6. Sprinkle each breast half equally with remaining chili powder, remaining cumin, chipotle flakes, oregano, salt, and pepper.
7. Place 1/2 the bell pepper, shallot, and jalapeno in the center of 1 breast half.
8. Roll the chicken from the tapered end upward and use 2 toothpicks to secure. Repeat with other breast, spices, and vegetables.
9. Place the roll-ups in the air-fryer basket with the toothpick side facing up and set timer for 6 minutes.
10. Turn roll-ups over and continue cooking until juices run clear and internal temperature is at least 165°F, for about 5 minutes more.
11. Drizzle lime juice on roll-ups before serving.
12. Serve and enjoy.

