

# AIR FRYER LEMON PEPPER CHICKEN SKEWERS



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Boneless Chicken Thighs, Cut  
Into 1-inch Pieces  
Garlic, Minced Or Grated  
Lemon Zest  
Olive Oil

### QUANTITY

1½ Lbs.  
1 Tbsp.  
1 Tbsp.  
1 Tbsp.

### ITEM

Salt  
Freshly Ground Black Pepper  
Paprika

### QUANTITY

1 Tsp.  
1 Tsp.  
¼ Tsp.



## PREPARATION

- In a large bowl, combine garlic, lemon zest, olive oil, salt, pepper, and paprika.
- Add chicken pieces and toss to coat evenly. Let marinate for at least 15 minutes.
- Thread marinated chicken onto skewers, leaving a little space between each piece for even cooking.
- Set the air fryer to 375°F (191°C). Lightly spray the basket with oil.
- Arrange skewers in a single layer in the air fryer basket.
- Cook for 10-12 minutes, flipping halfway through, until chicken reaches 165°F (74°C) and is golden brown.
- Transfer to a plate and serve warm. Enjoy!