



OREGANO AIR FRYER CHICKEN



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Boneless Chicken Breasts	4	Minced Garlic	1 Tbsp.
Lemon Juice	½ Cup	Black Pepper	1 Tsp.
Extra-virgin Olive Oil	1 Tbsp.	Dried Basil	1 Tsp.
Salt	½ Tbsp.	Dried Oregano	2 Tsp.



PREPARATION

- 1 In a bowl, whisk together lemon juice, olive oil, salt, garlic, black pepper, basil, and oregano.
- 2 Place chicken breasts in a shallow dish and pour the marinade over them. Toss to coat evenly and let marinate for 15–20 minutes.
- 3 Preheat the air fryer to 375°F (190°C).
- 4 Place chicken in a single layer in the air fryer basket.
- 5 Air fry for 14–18 minutes, flipping halfway through, until chicken is cooked through and reaches an internal temperature of 165°F (73°C).
- 6 Remove from the air fryer and let rest 2–3 minutes before serving.