



SPICY CHILI-LIME AIR-FRYER CHICKEN



INGREDIENTS

ITEM

QUANTITY

- Boneless, Skinless Chicken Breast or Chicken Tenders 5 Oz.
- Garlic-infused Olive Oil 1 Tsp.
- Fresh Lime Juice 1 Tsp.
- Smoked Paprika ½ Tsp.
- Ground Cumin ¼ Tsp.
- Chili Powder ¼ Tsp.
- Cayenne Pepper ⅛ Tsp.
- Dried Oregano ¼ Tsp.
- Gluten-free Breadcrumbs 1 Tbsp.
- Salt and Black Pepper, to taste

SERVING SIZE

1



PREPARATION

- ✔ Preheat the air fryer to 400°F.
- ✔ Pat the chicken dry with paper towels.
- ✔ In a small bowl, combine the garlic-infused olive oil, lime juice, smoked paprika, cumin, chili powder, cayenne, oregano, salt, and pepper.
- ✔ Brush the mixture evenly over the chicken.
- ✔ Sprinkle the breadcrumbs over the chicken and press gently so they adhere.
- ✔ Place the chicken in the air fryer in a single layer.
- ✔ Cook for 10-14 minutes, turning halfway through, depending on the thickness of the chicken.

- ✔ Cook until the thickest part reaches 165°F.
- ✔ Allow the chicken to rest for 2-3 minutes before serving.