



Three Cheese and Garlic Chicken Dippers with Spicy Mayo

Ingredients

- 1 pkt Maggi Air Fryer Crunchy Three Cheese & Garlic Seasoned Coating
- 500 g Chicken Tenderloin
- 1 Egg, lightly beaten
- 2 g Spray Oil
- 0.67 cup Whole egg mayonnaise
- 1 tsp piri piri seasoning spice mix
- 10 g Lemon Juice

Instruction

1. Preheat air fryer to 180°C for 5 minutes.
2. Coat chicken tenderloins in egg, shake off any excess. Sprinkle with half the Maggi Crunchy Three Cheese & Garlic Seasoned Coating, pat down coating firmly, turn over and repeat.
3. Spray air fryer basket with cooking oil spray. Carefully transfer coated pieces to air fryer, in a single layer, and spray with oil. Cook for 5-6 minutes then turn and cook for another 5-7 minutes or until golden and cooked through. Cook in batches, if necessary. Note: Cooking time may vary between air fryer sizes and models
4. Meanwhile, to make spicy mayo, combine ingredients (Mayonnaise, Piri Piri Seasoning, Lemon Juice) in a small bowl
5. Serve coated chicken with spicy mayo. Serve with salad leaves and lemon wedges, if desired.

Nutrition

Carbohydrates	6.63 g
Energy	503.16 kcal
Fats	40.58 g
Protein	28.16 g

🕒 23 Minutes

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