

Air-Fried Chicken

Appliance: Airfryer XXL



Serves

4

Preparation time

10 minutes

Cooking time

25 minutes

Ingredients

- ½ Cup buttermilk
- 2 Tablespoons Dijon mustard
- ¾ Cup plain flour
- 2 Tablespoons smoked paprika
- 2 Tablespoons ground coriander seeds
- 1 Tablespoon garlic powder
- 1 kg chicken pieces
- Spray olive oil

Method



1. In one large bowl, whisk together buttermilk and mustard. In another large bowl, mix together flour, paprika, coriander and garlic powder.



2. Sprinkle salt over chicken wings and drumsticks, then add to the buttermilk mixture. Mix well until chicken is evenly coated. Then, transfer the chicken to the flour bowl and toss again until evenly coated in the herbs and spices.



3. Remove chicken from the bowl onto a tray, and spray all over with olive oil. Spray the basket briefly with the oil to avoid sticking.



4. Heat Philips Airfryer to 200°C. Add half the chicken to the basket in a single layer and cook for 20–25 minutes, or until golden brown and crisp. Note: To check that they are cooked through, either cut one open and ensure there is no pink chicken remaining or use a meat thermometer and check the temperature has reached at least 70°C.



5. Remove cooked chicken wings and drumsticks from Airfryer and serve.

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Sweet potato wedges with blue cheese sauce



Serves	4
Preparation time	5 minutes
Cooking time	25 minutes

Ingredients

- 2 small sweet potatoes (ideally one orange, one purple)
- 1 Tablespoon ground cumin
- Salt and freshly ground black pepper
- 2 Sprigs rosemary, picked
- 2 Tablespoons olive oil
- 3 Spring onions, finely sliced

Blue cheese sauce:

- 50g Blue cheese
- $\frac{2}{3}$ Cup Greek yoghurt

Method

1. Heat Philips Airfryer XXL to 200°C.
2. Cut sweet potatoes into wedges. Place into a large bowl with the cumin, salt, pepper, rosemary and olive oil. Toss to combine.
3. Place wedges into the Airfryer XXL basket. Cook for 10 minutes, then turn and cook for a further 10-15 minutes or until wedges are golden, tender and crispy on the outside.
4. Meanwhile, crumble blue cheese into yoghurt, or combine in a food processor for a smooth sauce.
5. Transfer wedges to a serving plate and top with spring onion. Serve with blue cheese sauce.

Red cabbage, apple and celery slaw with crispy capers



Serves	4
Preparation time	10 minutes
Cooking time	8 minutes

Ingredients

- $\frac{1}{4}$ Cup capers
- 3 Teaspoons olive oil
- $\frac{1}{8}$ Red cabbage, sliced as finely as possible
- 1 Granny Smith apple, finely sliced
- 2 Celery stalks, finely sliced
- 3 Radishes, finely sliced
- $\frac{1}{2}$ Bunch dill, leaves picked
- Zest and juice of one lemon

Method

1. Heat Philips Airfryer XXL to 220°C.
2. Dry capers well with paper towel, then toss with 1 teaspoon olive oil. Place in Airfryer XXL basket. Cook for 6-8 minutes or until very crisp.
3. Meanwhile, combine remaining olive oil, red cabbage, apple, celery, radish, dill, lemon zest and juice in a large bowl. Toss to dress, then transfer to a serving bowl.
4. Scatter crispy capers over slaw, then serve.