



## Air Fryer Hunter's Chicken

### Description

## Air Fryer Hunter's Chicken

Air fryer hunter's chicken is quick and easy to prepare and cooks in less than 25 minutes.

- **Prep Time:** 5
- **Cook Time:** 25
- **Total Time:** 30 minutes
- **Category:** Main Course
- **Cuisine:** British

### Ingredients

- 2 chicken breasts (1 chicken breast per person)
- 4 rashers of bacon (1 or 2 per chicken piece)
- 6 tbsp BBQ sauce
- 50g grated cheese (cheddar, mozzarella, gouda or parmesan)

### Instructions

1. Place the chicken breasts in the air fryer basket at 190°C/375°F and set the timer for 10 minutes; if you have a small air fryer basket, you might only be able to fit two at a time. Turn the chicken at the 5-minute mark.
2. After 10 minutes of cooking time, using some tongs or a fork, remove the chicken breasts and wrap each one in one or two rashers of bacon. To keep the rashers in place, you can use a cocktail stick.

3. Return the bacon-wrapped chicken to the air fryer basket and cook for a further 10 minutes, again turning halfway.
4. At the end of the cooking time, open the air fryer basket and brush the bbq sauce equally over each chicken breast.
5. Sprinkle the grated cheese over the top of the BBQ sauce.
6. Air fry for a further 2 to 3 minutes or until the cheese has melted and the bbq sauce is hot.
7. Remove from the air fryer, and remove the cocktail sticks if you used them.
8. Check the chicken is cooked all the way through, either by cutting into one or using a meat thermometer.
9. Serve with your favourite side dish.

### Category

1. Air Fryer Recipes

### Date

10/01/2025

default watermark