

## Air Fryer Popcorn chicken

Prep Time: 15 minutes

Cook Time: 12 minutes

Serves: 8-10 as appetiser

### Ingredients:

4 [Waitoa Free Range](#) Chicken thigh fillets, cut into 2-3 cm pieces

2 tsp Chipotle and Orange rub

1 cup flour

Salt & pepper

2 eggs

3 cups plain cornflakes, crushed

[Olivado](#) Avocado Cooking Oil

Dipping sauce:

1/2 cup mayonnaise

1 tbsp mustard

1 tbsp tomato sauce

1 tbsp [Superb Herb](#) parsley, chopped

[Philips Premium Smart XXL Air Fryer](#)

### Method

1. In a bowl whisk together flour, spice mix, salt & pepper.
2. Working in batches, coat the chicken pieces in seasoned flour, dip in egg, then coat with crushed cornflakes until fully coated. Lay chicken in even layers in the air fryer basket. Drizzle a little oil all over the chicken.
3. Cook chicken 170° C for 12 minutes or until golden and cooked through.
4. Dipping sauce: In a small bowl, combine all ingredients.
5. Serve the popcorn chicken hot with a pot of dipping sauce.