

How To Make Best Peruvian Chicken In Air Fryer.

INGREDIENTS

1 large ziploc bag

4 chicken thighs bone in skin on

1 tbsp chopped garlic

2 tsp smoked paprika

1 tsp cumin

1 tsp salt

1 tsp cayenne pepper

juice from 1 lime

2 tbsp oil

1/2 - 1 cup cilantro

1 jalapeno

1 tbsp chopped garlic

1/2 cup Greek yogurt

1 tsp - 1 tbsp of honey

1 tsp salt

2 tbsp oil

1/4 cup mayonnaise

1 tbsp sour cream

INSTRUCTIONS

MARINADE CHICKEN

Open large ziploc bag and make it like bowl and put inside 4 chicken thighs bone in skin on and add 1 tbsp of chopped garlic + 2 tsp of smoked paprika + 1 tsp of cumin + 1 tsp of salt I'm using Kosher salt + 1 tsp of cayenne pepper + juice from 1 lime + 2 tbsp of oil, close the bag remove air and marinate this for 3 hours (minimum of 30 minutes) and put into fridge.

CILANTRO LIME CREAM SAUCE

Add 1/2 - 1 cup of cilantro + 1 jalapeno + 1 tbsp of chopped garlic + 1/2 cup of Greek yogurt + 1 tsp - 1 tbsp of honey + 1 tsp of salt + 2 tbsp of oil + 1/4 cup of mayonnaise + 1 tbsp of sour cream and mix it together.

AIR FRYER

I marinated chicken for 1 hour and put it into air fryer skin side down first and I will turn it later. Close with Air fryer lid, press Air Fry at 370F for 25 minutes After 13 minutes I will check the temperature and turn the chicken. Inside temperature of chicken should be minimum 165F. I close the lid and continuing cooking. After 22 minutes I will check the temperature again and

finish 25 minutes. Put chicken on a plate, pour Cilantro lime cream sauce on top and eat.