

Crispy Air Fryer Chicken Breast

2 large chicken breasts
(boneless and skinless, sliced
into thin cutlets)

1 tablespoon oil (olive oil,
canola, or vegetable oil)

1/2 cup (25g) dried bread
crumbs

1/2 teaspoon paprika

1/4 teaspoon dried chili
powder

1/4 teaspoon ground black
pepper

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon cayenne pepper

1/2 teaspoon lemon pepper

1 Put the chicken breasts in a bowl and drizzle with oil. Make sure that they're well coated. Make sure and brine in 3 cups water and 4 table spoons of kosher salt for 30 minutes.

2 In a shallow dish, mix the dried bread crumbs with the spices until well combined.

3 Coat each chicken breast in bread crumbs, and transfer to your air fryer basket.

4 Air fry in the air fryer at 390°F or 200°C for 16 minutes. After the first 10 minutes, open the air fryer and flip the chicken on the other side then continue cooking (cook for 6 minutes, depending on the size of the chicken breast used).