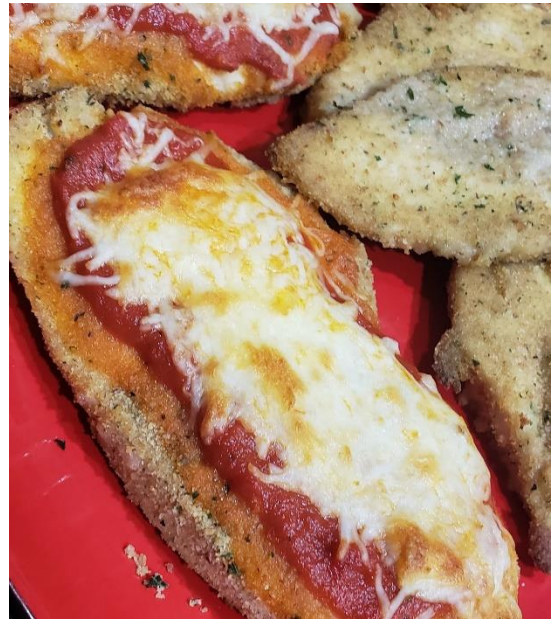


AIR FRYER CHICKEN PARM



WHAT YOU NEED:

- 2 (about 8 oz each) chicken breast, sliced in half to make 4 thinner cutlets
- 6 tbsp seasoned breadcrumbs - you can use whole wheat or gluten free
- 2 tbsp grated Parmesan cheese
- 1 tbsp butter melted (or olive oil)
- 6 tbsp mozzarella cheese shredded
- cooking spray

WHAT YOU DO:

- Preheat the air fryer 360F° for 9 minutes. Spray the basket lightly with spray.
 - I recently purchased the POWER AIR FRYER OVEN - so for me I just lay them on the tray and cook ... If you are looking for a LARGE air fryer this is the way to go!
- Combine breadcrumbs and parmesan cheese in a bowl. Melt the butter in another bowl.
- Lightly brush the butter onto the chicken, then dip into breadcrumb mixture.
- When the air fryer is ready, place in the basket and spray the top with oil.
- Cook 6 minutes, turn and top each with 1 tbsp sauce and 1 1/2 tbsp of shredded mozzarella cheese.
- Cook 3 more minutes or until cheese is melted.

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