



Airfryer Chicken



40 Min.



with meat

Zutaten 4 Personen

4	fresh chicken breast fillets
a little bit	salt and pepper
1 package(s)	Petrella garlic & herbs (125 g)
8	bacon strips
1 tbsp	olive oil

for the salad:

1 tbsp	balsamic vinegar, light
2 tsp	liquid honey
2 tsp	mild hot mustard
3 tbsp	olive oil
a little bit	salt and pepper
40 g	cashew kernels, roughly chopped
200 g	cherry tomatoes
1	red onion(s)
1	yellow peppers
60 g	baby spinach

Petrella Produkte



petrella garlic & herbs



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So wird's gemacht

1. Pat the chicken breasts dry and, using a sharp knife, slice them horizontally through the middle, almost all the way through. Open the meat like a book, gently flatten it, and season with salt and pepper. Spread with *Petrella Garlic & Herbs* cream cheese, place 2 strips of bacon on each, then roll them up tightly. Secure the ends with toothpicks and brush the outside with a little oil.
2. Insert the grill plate into the airfryer and close the device. Select the grill function (temperature: medium), set the time to 25 minutes, and start (depending on your device and the thickness of the meat, it may take up to 30 minutes). Once preheated, place the chicken rolls on the grill plate, close the device, and cook until done.
3. For the salad: Whisk together balsamic vinegar, honey, and mustard, then stir in olive oil and season with salt and pepper. Toast the chopped cashew nuts in a pan without oil. Wash and dry the tomatoes, then halve them. Peel the onion(s), cut in half, and slice thinly. Wash the bell pepper(s), quarter, remove seeds, and cut into strips. Wash the spinach.
4. Combine the tomatoes, onion, spinach, bell pepper strips, and dressing, then sprinkle with the roasted cashew nuts.
5. After cooking, remove the chicken rolls, season with a little more salt and pepper, slice into thick pieces, and serve with the salad.