



# AF Asian Chicken

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Categories: Main Dish - Air Fryer, Main Dish - Chicken

Servings: 2

Description: Good Asian chicken that can be as spicy as you wish.

Source: : Developed 21 Jan 2019. The Captain's Shack

Preparation Time: 15 minutes Start to Finish Time: 24 hours 45 minutes

Serving Ideas: Serve on a bed of Bibb lettuce or with braised baby bok choy. Or great with some lo mein noodles tossed with sesame oil and scallions. Or just eat the chicken.

## Ingredients

1/2 c Shoyu Soy Sauce

1/4 c Rice Vinegar

1/3 c chopped Scallion

3 T minced Garlic

3 T Sugar or Honey

3 T Asian Sesame Oil

1 t Asian Chili Sauce or Sriracha

4 Chicken Thighs or whatever you like

## Directions

1) Combine all the ingredients for the marinade. Put the chicken into a zip lock bag with the marinade and refrigerate for 24 hours. Turn frequently.

2) Add the chicken skinside up to the basket of your air fryer. Do not crowd. Cook at 375°F (190°C), for 20 minutes. Turn the chicken, and continue to cook for an additional 6 minutes. Watch that it does not burn.