Air Fryer Chicken Kebabs



Ingredients

* Chicken breast cubed 1 lb
* Paprika or red chili powder 1 tsp
* Cumin powder ½ tsp
* Fennel powder ½ tsp
* Black pepper powder 1 tsp
* Garam masala ¼ tsp
* Ginger garlic paste 1 tsp
* Yogurt 2 tbsp
* Lime juice 2 tbsp
* Olive oil 1 tbsp
* Salt as needed

Vegetables:

Half an onion cubed

Half a green bell pepper cubed

Method:

Marinate chicken with all the other ingredients listed above, for an hour.

Thread the chicken to skewers with vegetables.

Preheat Air fryer using air fry option at 380 Deg F for 10 minutes. When heated, grease the air fryer tray with olive oil cooking spray. Add chicken and let it cook.



Flip sides halfway through. Brush oil on the chicken. When done, switch air fryer to 400 deg F. Air fry the chicken for another 5 minutes or till it is browned.

Serve it piping hot on a bed of saffron rice!