



Air Fry Chicken Kebabs

Some of the best recipes are the easiest. That statement reigns true with these chicken kabobs (kebabs). Cut up your ingredients, thread them on the skewers, and throw them in the air fryer or on the grill (for even MORE taste)- and done!

Ingredients:

- Salt and pepper to taste
- 1 Tbsp all purpose seasoning
- 2 Tbsp soy sauce
- 16oz chicken breasts cubed
- 1/2 red, orange, yellow bell peppers
- 1 zuchinni sliced
- 1 red onion sliced

Directions:

1. Stir salt, pepper, all purpose seasoning, and soy sauce together to create a marinade
2. Mix marinade and chicken into a bowl. Stir to coat evening.
3. Add sliced bell peppers, zuchinni, onion, and chicken to skewers.
4. Air fry at 350° for 15 min.
5. Serve and enjoy!

“Your limitation—it’s only your imagination.” - Unknown

