



Air Fryer Southern Fried Chicken
RECIPE

Air Fryer Southern Fried Chicken



Cooking time 30 mins
Preparation time 5 mins
Serves 4

These crispy golden chicken strips are the perfect snack for children and take just 30 minutes to air fry. If you'd like to serve them as a main for the family, double the recipe and cook them in two batches. Royco's Southern Fried Coat & Cook is great

Ingredients

- 1 sachet Royco® Southern Fried Chicken Coat & Cook
- 2 eggs, lightly beaten
- 15ml (1 Tbsp) oil, for brushing
- 400g chicken breasts (or 250g button mushrooms)

Vegetarian

This tasty coating is ideal for button or portabellini mushrooms. Once the mushrooms start to turn golden, gently toss the air fryer basket once or twice so they brown evenly.

Family Friendly

Make extra chicken strips the night before, then pile them into wholewheat rolls with crispy lettuce and mayo for an irresistible lunch box treat.

Method

1. Preheat the air fryer or oven to 180 °C.
2. Slice the chicken breasts into strips. If you're using button mushrooms, leave them whole.
3. Place the beaten eggs in a shallow bowl and shake the contents of the sachet of Royco® Southern Fried Chicken Coat & Cook onto a separate plate. Dip the chicken strips or mushrooms first in the egg, then in the Coat & Cook mix so they are generously coated.
4. Air fry for about 30 minutes, or until they are crisp and golden. Lightly brush the

chicken or mushrooms with oil as needed, and turn them over halfway through cooking. In an oven, they will take about 45 minutes.

5. Serve as a snack, or as a main with coleslaw and potato wedges.

Recipe Tags

Air Fryer Recipes, Coat & Cook, Chicken

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Cooking time

35 mins

Preparation time

20 mins



[Lamb Rogan Josh Curry](#)

Cooking time

35 mins

Preparation time

15 mins



[Lamb Tray Tagine](#)

Cooking time

180 mins

Preparation time

20 mins



Mediterranean Vegetable Hot Pot

Cooking time

40 mins

Preparation time

15 mins

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