

Pesto Chicken Recipe: Easy Air Fryer Dinner

Category: Air Fryer

Author: EasyPlateRecipe

Prep Time: 10 min

Cook Time: 12 min

Total Time: 22 min

Servings: 4

Difficulty: Easy

Calories: 320

Excerpt

A simple and delicious Pesto Chicken recipe made in the air fryer, perfect for a quick and easy dinner.

Ingredients

- 1 cup pesto
- 1 pound boneless, skinless chicken breasts
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon olive oil

Instructions

1. Preheat the Air Fryer: Preheat the air fryer to 400°F (200°C).
2. Season the Chicken: Season the chicken breasts with salt and black pepper.
3. Cook the Chicken: Cook the chicken in the air fryer for 12 minutes, or until cooked through.
4. Serve: Serve the chicken hot with pesto sauce and your choice of sides.

Tips

- Use Fresh Pesto: For the best flavor, use fresh pesto sauce instead of store-bought.

FAQs

- What is the best way to cook chicken in the air fryer?

Cook the chicken in the air fryer at 400°F (200°C) for 12 minutes, or until cooked through.

Notes

Are you looking for a quick and easy dinner recipe that's perfect for a weeknight meal? Look no further than this Pesto Chicken recipe made in the air fryer!

This recipe is a game-changer for anyone who loves pesto sauce and chicken. The air fryer makes it easy to cook the chicken to perfection without having to heat up the oven or stovetop.

Here's what you'll need:

- 1 cup pesto sauce
- 1 pound boneless, skinless chicken breasts
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon olive oil

Preheat the air fryer to 400°F (200°C). Season the chicken breasts with salt and black pepper. Cook the chicken in the air fryer for 12 minutes, or until cooked through. Serve the chicken hot with pesto sauce and your choice of sides.

See our Air Fryer Recipes for more delicious and easy dinner ideas!