

Air Fried Lemon Garlic Chicken with Vegetables

Serves 4

INGREDIENTS

4 chicken thighs (boneless)
1 lemon
4 cloves garlic
1 tsp thyme
1 tsp Dijon mustard
400 g new potatoes
250 g broccolini
1 red onion
200 g radishes
20 g parsley
10 g chives
150 g yogurt
6 tbsp olive oil
salt
pepper
sugar



Vegetarian Paella

METHOD

1. Preheat the oven to **215°C Air Fry**. Zest lemon and halve. Mince garlic. Finely chop thyme. In a small bowl, whisk together $\frac{2}{3}$ of the olive oil, juice of half a lemon, garlic, thyme and Dijon mustard, season with salt and pepper. In a large bowl, pour $\frac{2}{3}$ of the marinade over chicken thighs, then toss the chicken in the marinade with your hands, making sure it is well coated. Marinate the chicken for approx. 10–15 min and put them on a skewer.
2. In the meantime, remove the woody ends of the broccolini. Peel and cut onion into 1 cm thick wedges. Cut greens of radishes and keep for later. Mix potatoes and onions with the rest of the marinade and place them on the **perforated Air Fry baking tray**. Place the chicken skewer in the middle of the vegetables, and roast everything together in the oven for approx. 25 min. Put a baking dish underneath the tray to catch any liquids. Then add radishes and broccolini to the baking tray and bake for another approx. 10 min.
3. Meanwhile, finely chop the parsley leaves and the radish greens. Cut the chives into fine rings. Mix parsley, radish greens and chives in a bowl together with yogurt, remaining olive oil, remaining lemon juice, and 1 teaspoon of lemon zest. Season to taste with salt, pepper, and sugar. After the roasting time is over, remove the chicken and the vegetables from the oven and arrange them on plates. Serve together with the yogurt dip. Enjoy!