

Air Fryer Cajun Stuffed Chicken With Bacon

Cook Time 20 minutes
Serves 4



Ingredients

- Boneless, skinless chicken thighs
- Cajun seasoning (We use Tony Cachere's)
Recommendation - When choosing a seasoning blend, choose one with no MSG
- 1 onion
- 1 bell pepper
- 2 celery stalks
- 4 slices of bacon (I prefer the nitrate/nitrite free bacon)

Instructions

1. Slice onion, bell pepper and celery into thin slices.
2. Lay out the chicken thighs and season with Cajun seasoning.
3. Place onion, bell pepper and celery slices at one end of chicken and gently roll.
4. Wrap bacon around outside of chicken thigh and secure with a toothpick.
5. Sprinkle a little Cajun seasoning on the bacon wrapped chicken.
6. Place in Air Fryer at 350° for 10 minutes.
7. Flip each piece of chicken over and cook an additional 10 minutes.

Paleo / Keto / Low Carb