

CopyCat KFC Popcorn Chicken In the Air Fryer

Ingredients

2 Tbsp [KFC Spice Blend](#)
400 g Chicken Mince
150 g Plain Flour
4 Large Eggs
150 g Breadcrumbs
1 Tbsp Chicken Seasoning
Salt & Pepper

Directions

Make your chicken mince into small meatball shapes. Or use raw chicken burgers and cut into quarters and then make into meatball shapes.

Crack eggs into a bowl and mix with a fork. Place flour in a bowl and season well with chicken seasoning, salt, and pepper. Place breadcrumbs into a bowl and mix with your KFC rub.

Load chicken balls into the flour mixture, then into the egg, and then into the breadcrumbs bowl. Make sure each piece of chicken is well coated from each bowl.

Place the popcorn chicken into the air fryer basket on a single layer.

Cook for 8 minutes at 180c/360f. Then turn and cook for a further 4 minutes at the same temperature.

Serve with your favorite dipping sauce.