

# Hunters Chicken

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**Per Portion**  
**540** Calories  
**45g** Protein  
**39g** Carbs  
**17g** Fat

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## Ingredients

- 300g cooked chicken, shredded
  - 600g potatoes, cubed
    - 4 tbsp bbq sauce
  - 4 tbsp cajun seasoning
  - 1 yellow pepper, sliced
    - 1 red pepper, sliced
      - 2 tbsp oil
  - 100g grated cheese

## Method

1. Put half the oil into a bowl and add half the cajun spices. Add the potatoes and stir to coat well.
2. Put in the air fryer for 15 minutes at 200C.
3. Put the rest of the oil and the cajun spice on the peppers and add to the potatoes in the air fryer for 5 minutes.
4. Stir the cooked chicken into the pepper and potato mix.
5. Top with the bbq sauce & grated cheese and cook for another 5 minutes.

*\*This recipes nutritional values were generated by artificial intelligence and as such, you should take more care when preparing this recipe than normal. We do not guarantee or take liability for the nutritional information. Please use common sense when cooking this recipe.*