

Sweet and Savory Air Fryer Chicken

2 tbs. light brown sugar
1 tsp. ground cumin
½ tsp. Kosher salt
¼ tsp. freshly ground black pepper
2 boneless, skinless chicken breasts
Chopped cilantro, for garnish
Guacamole, for serving
Sour cream and salsa, mixed together, for serving

Combine brown sugar, cumin, salt, and pepper in a small bowl. Spread rub all over both sides of the chicken. Spray the basket of your air fryer with nonstick spray, then place the chicken breasts in an even layer at the bottom.

Cook at 360 degrees for 25–30 minutes, until chicken is cooked through.

Garnish with cilantro and serve with guacamole and/or a mixture of sour cream and salsa.



<https://pineapplehouserules.com/>