

skinnytaste air fryer chicken parm

Skinnytaste Air Fryer Chicken Parm: A Delicious and Healthier Twist on a Classic Italian Favorite

Are you craving a comforting, cheesy chicken parmesan but want to keep it light and healthy? Look no further than the **Skinnytaste Air Fryer Chicken Parm**. This recipe offers all the rich flavors of traditional chicken parmesan but with less oil, fewer calories, and a quicker cooking process thanks to the magic of the air fryer. Perfect for busy weeknights or when you want a satisfying meal without the guilt, this dish combines crispy breaded chicken, savory marinara, and melted cheese into a delightful bite every time.

In this comprehensive guide, we'll walk you through everything you need to know about making the best skinnytaste air fryer chicken parm, including ingredients, step-by-step instructions, tips for success, variations, and nutrition insights. Whether you're a seasoned cook or a beginner, this recipe is sure to become a household favorite.

Understanding the Benefits of Air Fryer Chicken Parmesan

Healthier Cooking Method

Traditional chicken parmesan involves breading, frying in oil, and baking, which can add significant calories and fat. Using an air fryer reduces the need for excess oil, making the dish lighter without sacrificing crunch or flavor.

Time-Saving Convenience

Air fryers cook faster than conventional ovens, often reducing cooking time by up to 25%. This means you can enjoy a delicious homemade dinner in under 30 minutes.

Crispy Texture Without Deep Frying

The rapid air circulation creates a crispy exterior similar to deep-frying but with minimal oil, making it a healthier alternative.

Ingredients for Skinnytaste Air Fryer Chicken Parm

To prepare this tasty dish, gather the following ingredients:

For the Chicken:

- 4 boneless, skinless chicken breasts
- Salt and freshly ground black pepper
- 1 cup whole wheat breadcrumbs (or panko for extra crunch)
- 1/2 cup grated Parmesan cheese
- 1 teaspoon dried Italian herbs (oregano, basil)
- 1 teaspoon garlic powder
- 2 large eggs
- Cooking spray or olive oil spray

For the Topping:

- 1 cup marinara sauce (preferably low-sodium)
- 1 cup shredded mozzarella cheese (part-skim for less fat)
- Fresh basil or parsley for garnish (optional)

Step-by-Step Instructions for Making Skinnytaste Air Fryer Chicken Parm

Preparation Phase

1. Preheat the Air Fryer: Set your air fryer to 375°F (190°C) and let it preheat for about 3-5 minutes.
2. Prepare the Chicken: Pat the chicken breasts dry with paper towels. If they are thick, consider pounding them to an even 1/2-inch thickness for uniform cooking.
3. Season the Chicken: Lightly season both sides with salt and pepper.

Breading Process

4. Set Up Breading Station: In one shallow bowl, whisk the eggs. In another, combine breadcrumbs, Parmesan, Italian herbs, and garlic powder.
5. Bread the Chicken: Dip each chicken breast into the beaten eggs, allowing excess to drip off. Then, coat thoroughly with the breadcrumb mixture, pressing gently to adhere.

Cooking in the Air Fryer

6. Spray the Basket: Lightly spray the air fryer basket with cooking spray or olive oil.
7. Arrange the Chicken: Place the breaded chicken breasts in a single layer in the air fryer

basket. Do not overcrowd; cook in batches if necessary.

8. Air Fry: Cook for 10-12 minutes, flipping halfway through, until the chicken is cooked through (internal temperature of 165°F) and crispy.

Adding the Toppings

9. Top with Marinara and Cheese: Once the chicken is cooked, spoon marinara sauce over each piece and sprinkle shredded mozzarella on top.

10. Final Melting: Return the chicken to the air fryer and cook for an additional 3-4 minutes until the cheese is melted and bubbly.

Serving

11. Garnish and Serve: Garnish with freshly chopped basil or parsley. Serve hot with your favorite side dishes such as steamed vegetables, whole grain pasta, or a crisp salad.

Tips for Perfect Skinnytaste Air Fryer Chicken Parm

- Use a Meat Thermometer: Ensure chicken reaches 165°F internally to confirm doneness.
- Choose the Right Breadcrumbs: Whole wheat breadcrumbs add fiber and nutrients but panko can give an extra crispy texture.
- Customize the Sauce: Use homemade marinara for more flavor control or opt for low-sodium options.
- Adjust Cheese Quantities: For a lighter version, reduce the amount of cheese or use part-skim mozzarella.
- Batch Cooking: Prepare multiple servings and store leftovers in the fridge for up to 3 days. Reheat in the air fryer for quick meals.

Variations of Skinnytaste Air Fryer Chicken Parm

Explore these creative twists to customize your chicken parmesan:

- Eggplant Parmesan: Substitute eggplant slices for chicken for a vegetarian option.
- Zucchini or Bell Pepper Toppers: Add sliced vegetables on top before melting cheese.
- Spicy Kick: Incorporate red pepper flakes into the breadcrumbs or marinara sauce for heat.
- Gluten-Free Version: Use gluten-free breadcrumbs or crushed rice crackers.

Nutrition Facts and Health Benefits

Making chicken parmesan in the air fryer drastically reduces oil and calorie content. Here's a rough estimate of the nutritional profile per serving:

- Calories: Approximately 350-400 kcal
- Protein: 35 grams
- Carbohydrates: 30 grams
- Fat: 12 grams
- Fiber: 4 grams
- Sodium: Varies depending on sauce and cheese choices

Health Benefits:

- Lower fat content compared to traditional fried versions.
- Higher fiber from whole wheat breadcrumbs.
- Rich source of protein aiding muscle repair and satiety.
- Lower sodium when using homemade or low-sodium marinara.

Why Choose Skinnytaste Air Fryer Chicken Parm?

This recipe embodies the best of both worlds: indulgent flavors and healthier eating. It's ideal for those following weight management plans, low-fat diets, or anyone looking to enjoy comfort food without compromise. The combination of crispy breaded chicken, flavorful marinara, and gooey cheese provides a satisfying experience that rivals traditional versions, but with fewer calories and less oil.

Conclusion: Your Go-To Healthy Chicken Parmesan

The **Skinnytaste Air Fryer Chicken Parm** is a game-changer for lovers of Italian comfort food seeking a nutritious alternative. It's easy to prepare, customizable, and perfect for weeknight dinners or entertaining guests. With the air fryer's efficiency and the lighter ingredient swaps, you get all the flavors and textures you love without the guilt.

Start experimenting today by following this recipe, and enjoy a healthier yet equally delicious chicken parmesan that's sure to become a staple in your meal rotation. Remember to share your creations and modifications, and happy cooking!

Keywords: Skinnytaste air fryer chicken parm, healthy chicken parmesan, air fryer chicken

recipes, low-calorie chicken dinner, easy air fryer chicken recipe, guilt-free comfort food

Frequently Asked Questions

What makes SkinnyTaste Air Fryer Chicken Parmesan healthier than traditional versions?

It uses air frying instead of deep frying, reducing added fats and calories while still delivering a crispy, flavorful chicken parmesan.

Can I prepare SkinnyTaste Air Fryer Chicken Parm with frozen chicken breasts?

Yes, but it's best to thaw the chicken first for even cooking. If cooking from frozen, adjust the cooking time accordingly and ensure the chicken reaches an internal temperature of 165°F.

What ingredients do I need for SkinnyTaste Air Fryer Chicken Parmesan?

You'll need chicken breasts, bread crumbs, Parmesan cheese, egg, marinara sauce, mozzarella cheese, and Italian seasonings, with optional fresh herbs for garnishing.

How long does it take to cook SkinnyTaste Air Fryer Chicken Parmesan?

Typically, it takes about 12-15 minutes in the air fryer at 375°F, but cooking times may vary based on the thickness of the chicken breasts.

Can I make SkinnyTaste Air Fryer Chicken Parmesan gluten-free?

Yes, substitute regular bread crumbs with gluten-free bread crumbs or almond flour to make the dish gluten-free.

What tips can help ensure the chicken gets crispy in the air fryer?

Lightly spray the chicken with cooking spray before air frying and avoid overcrowding the basket to allow hot air to circulate for maximum crispiness.

Is SkinnyTaste Air Fryer Chicken Parmesan suitable for

meal prep?

Absolutely! You can prepare multiple servings, store them in the fridge, and reheat in the air fryer or oven for a quick, healthy meal.

Can I customize the toppings on SkinnyTaste Air Fryer Chicken Parmesan?

Yes, you can add fresh basil, red pepper flakes, or a drizzle of balsamic glaze for extra flavor and personalization.

Where can I find the full recipe for SkinnyTaste Air Fryer Chicken Parmesan?

You can find the full, step-by-step recipe on the SkinnyTaste website or by searching for 'SkinnyTaste Air Fryer Chicken Parmesan' online.

Additional Resources

Skinnytaste Air Fryer Chicken Parm has become a beloved dish for those seeking a healthier yet flavorful twist on the classic Italian-American favorite. Known for its crispy coating, tender chicken, and savory marinara, this dish offers all the comfort of traditional chicken parmesan without the excess calories and fat. The air fryer method simplifies the process, reduces oil usage, and delivers a crispy exterior that rivals deep-frying, making it an ideal option for busy weeknights or health-conscious cooks.

Introduction to Skinnytaste Air Fryer Chicken Parm

Chicken parmesan, or chicken parm, is a hearty dish that features breaded chicken cutlets topped with marinara sauce and melted cheese. Traditionally fried in oil, this dish can be calorie-dense and greasy. However, with the advent of the air fryer, a healthier adaptation has emerged—Skinnytaste Air Fryer Chicken Parm—which maintains all the flavors and textures while significantly reducing fat and calories.

Gina Homolka, the founder of Skinnytaste, is renowned for creating flavorful, nutritious recipes that prioritize health without sacrificing taste. Her version of chicken parm, adapted for the air fryer, exemplifies this philosophy—crisp, delicious, and guilt-free.

Why Choose Skinnytaste Air Fryer Chicken Parm?

Health Benefits

- **Reduced Oil:** Traditional chicken parmesan often involves deep-frying or pan-frying, which adds excess oil. The air fryer uses circulating hot air to crisp up the coating with minimal

oil.

- Lower Calories: Cutting back on oil and using lean chicken breast helps decrease caloric content.
- Less Fat: By avoiding deep frying, the dish retains less unhealthy fat, making it heart-healthier.
- High in Protein: Skinnytaste Chicken Parm emphasizes lean chicken breast, a great source of protein.

Convenience and Ease

- Quick Cooking Time: The air fryer cooks chicken quickly, often in less than 20 minutes.
- Simplified Cleanup: Less oil and fewer utensils mean easier cleanup.
- Versatility: Easily customize the recipe with your favorite herbs or cheeses.

Step-by-Step Guide to Making Skinnytaste Air Fryer Chicken Parm

Ingredients Needed

- 2 boneless, skinless chicken breasts
- Salt and black pepper, to taste
- ½ cup whole wheat or panko breadcrumbs
- ¼ cup grated Parmesan cheese
- 1 teaspoon Italian seasoning or dried oregano
- 1 egg, beaten
- ½ cup marinara sauce (preferably homemade or low-sugar)
- ½ cup shredded mozzarella cheese
- Olive oil spray or cooking spray
- Fresh basil or parsley for garnish (optional)

Preparing the Chicken

1. Flatten the Chicken Breasts:

Using a meat mallet or rolling pin, gently pound the chicken breasts to an even thickness of about ½ inch. This ensures uniform cooking and a tender texture.

2. Season the Chicken:

Lightly season both sides with salt and pepper.

3. Set Up Breading Stations:

Prepare two shallow bowls—one with beaten egg, and the other with a mixture of breadcrumbs, Parmesan, and Italian seasoning.

4. Bread the Chicken:

Dip each chicken breast into the egg, allowing excess to drip off, then coat thoroughly with the breadcrumb mixture. Press lightly to adhere.

Cooking in the Air Fryer

1. Preheat the Air Fryer:

Preheat to 375°F (190°C) for about 3-5 minutes.

2. Arrange the Chicken:

Lightly spray the air fryer basket with cooking spray. Place the breaded chicken breasts in a single layer, ensuring they don't touch.

3. Cook the Chicken:

Spray the tops lightly with cooking spray. Air fry for 8-10 minutes, flipping halfway through, until the chicken is golden and cooked through (internal temperature of 165°F).

Adding the Toppings

1. Top with Marinara and Cheese:

Once cooked, spoon marinara sauce over each chicken breast. Sprinkle shredded mozzarella on top.

2. Final Melting:

Return the chicken to the air fryer for an additional 2-3 minutes, or until the cheese is melted and bubbly.

Serving Suggestions

- Garnish with freshly chopped basil or parsley.
- Serve alongside roasted vegetables, a crisp salad, or whole-grain pasta for a complete meal.

Tips for Perfect Skinnytaste Air Fryer Chicken Parm

1. Use Thin, Evenly Pounded Chicken

Achieving even cooking and a tender bite depends on uniform thickness. Pound the chicken to about ½ inch for best results.

2. Opt for Whole Wheat or Panko Breadcrumbs

Whole wheat breadcrumbs add fiber and nutrients, while panko breadcrumbs give a crispier texture. Both work well in this recipe.

3. Don't Overcrowd the Air Fryer

Arrange chicken breasts in a single layer with space around them to allow hot air circulation for crispiness.

4. Choose a Low-Sugar Marinara

To keep the dish healthy, select marinara sauce with minimal added sugars. Alternatively, make your own for full control.

5. Adjust Cooking Time as Needed

Depending on the thickness of your chicken or your specific air fryer model, cooking times may vary. Use a meat thermometer to ensure doneness.

Variations and Customizations

- Cheese Options: Swap mozzarella for provolone, Parmesan, or a dairy-free cheese alternative.
- Herb Additions: Incorporate fresh basil, oregano, or thyme into the breadcrumb mixture.
- Spicy Kick: Add red pepper flakes to the breadcrumb mixture for a bit of heat.
- Gluten-Free Version: Use gluten-free breadcrumbs and ensure marinara is gluten-free for a fully compliant dish.

Nutritional Benefits and Considerations

By using lean chicken breast, minimal oil, and a lighter topping, Skinnytaste Air Fryer Chicken Parm offers a balanced meal with:

- High-quality protein
- Lower saturated fat
- Reduced carbohydrate content (if using whole wheat breadcrumbs)
- Less sodium (by choosing low-sodium marinara)

Adding vegetables or serving with salad can further boost the nutritional value.

Final Thoughts

Skinnytaste Air Fryer Chicken Parm strikes the perfect balance between indulgence and healthfulness. Its crispy coating, tender chicken, and flavorful sauce make it a family favorite that fits into a balanced diet. Thanks to the air fryer, you get the satisfying crunch of traditional fried chicken parmesan without the guilt. Whether you're looking for a quick weeknight dinner or a healthier take on comfort food, this recipe proves that you don't have to sacrifice flavor for nutrition.

With a few simple steps and tips, you can master this dish and enjoy a delicious, wholesome chicken parm that's as good for your taste buds as it is for your health. Happy cooking!

[Skinnytaste Air Fryer Chicken Parm](#)

skinnytaste air fryer chicken parm: [The Skinnytaste Air Fryer Cookbook](#) Gina Homolka,

Heather K. Jones, R.D., 2019-05-07 NEW YORK TIMES BESTSELLER • From bestselling author Gina Homolka comes the must-have air fryer cookbook, featuring 75 quick and easy recipes that deliver on Skinnytaste's signature "light on calories, big on flavor" promise. Gina Homolka is beloved for her incredible recipes that transform your favorite, comforting foods into healthy, low-cal dishes with tons of flavor. Now she brings her expertise to the game-changing air fryer appliance. Using high-powered, super-hot circulating air like a convection oven, air fryers crisp up your favorite fried foods with barely any oil needed. Cook times are shorter than traditional oven methods and the process requires little clean-up. In *The Skinnytaste Air Fryer Cookbook*, Gina shares 75 of her best recipes that work in every type of air fryer, including basket models and countertop ovens with air fryer settings. You'll of course find crave-worthy recipes for traditionally fried foods, such as Chicken-Vegetable Spring Rolls, Crispy Coconut Shrimp, Za'atar Chickpeas, and Pickle-Brined Chicken Tenders, but Gina also shows you how versatile the appliance can be. Perfectly roasted meats and vegetables like Korean Pork Lettuce Wraps, Roasted Fish with Lemon-Almond Crumbs, Sugar and Spice Acorn Squash, and Charred Sesame Green Beans, along with baked goods like Homemade Bagels and Cinnamon Rolls with Cream Cheese Icing, are all executed beautifully in the compact air fryer. For those of us with a sweet tooth, *The Skinnytaste Air Fryer Cookbook* even offers low-cal desserts, including Churros, Very Berry Mini Pie, and Baked Apples with Streusel Topping. Many dishes are vegetarian, gluten-free, and keto-friendly—all called out with helpful icons—and every recipe includes nutritional information (with the most up-to-date Weight Watchers points found on the blog).

skinnytaste air fryer chicken parm: *Skinnytaste Air Fryer Dinners* Gina Homolka, 2021-12-14 75 recipes dedicated to making air fryer dinners easier and healthier, from the #1 New York Times bestselling author of *The Skinnytaste Air Fryer Cookbook* Gina Homolka returns with a must-have collection of deceptively healthy dinners for the beloved air fryer appliance. Air fryers allow you to cook meals with less oil and little clean-up by using hot, well-circulated air to evenly cook and crisp up foods in record time. In *Skinnytaste Air Fryer Dinners*, Gina delivers 75 air fryer meals that are the perfect quick solution to weeknight meals, hearty dinners that are satisfying served as is or with just a simple salad or side. True to Gina's signature "light on calories, big on flavor" promise, the recipes allow you to indulge in creative and crave-worthy dishes, including crispy fried fish with hush puppies, juicy chicken breasts stuffed with brie cheese, California-style burritos made with steak and fried potatoes, and a perfectly cooked salmon topped with mustard and dill. All recipes include helpful icons for different diets (such as keto, gluten-free, and vegetarian) and nutritional information, with the most up-to-date Weight Watchers points available on the Skinnytaste website. The recipes in *Skinnytaste Air Fryer Dinners* are sure to satisfy the whole family and show you just how versatile the air fryer is!

skinnytaste air fryer chicken parm: *The Skinnytaste Air Fryer Cookbook 2021* Frank Saldrow, 2021-05-13 Do you want to know the best healthy recipes for your air fryer? If it weren't for the constant emails from Skinnytaste fans asking me for air fryer recipes, I probably wouldn't have discovered what all the fuss was about. I resisted buying an air fryer for quite a while because I really didn't want another gadget or cooking appliance taking up space in my kitchen. My thought was, What can the air fryer do that I can't do with my oven? I admit I was skeptical. The first recipe I tested was my Buttermilk Oven Fried Chicken from my first cookbook, *The Skinnytaste Cookbook*. The recipe came out perfectly crispy-golden chicken that was juicy and perfectly cooked on the inside-and in half the time it would have taken in the oven. I was amazed. I started testing all my fried favorites-french fries, chicken wings, onion rings, breaded chicken cutlets. I was really impressed! Food came out so much crispier than I could achieve in my oven. And many times, I even had my husband fooled that it wasn't fried. Needless to say, I was a convert. Suddenly it became a fun challenge trying everything I could think of in my new appliance. Roasted vegetables won me over. Charred string beans, roasted Brussels sprouts, and crisp cauliflower came out perfectly browned-exactly the way I love them. Then I started playing around with salmon, lamb chops, burgers, bagels, and even pizza. I was hooked! There are so many positives: The air fryer takes only

three minutes to preheat, doesn't heat up the kitchen, is safer and healthier than deep frying, and doesn't smoke up the whole house. This easy, useful kitchen appliance has now replaced my oven on most weekdays and - nights, whether I'm whipping up a side dish, heating up leftovers, or making supper. In fact, I love it so much that I decided to brand my own and create my first product: the Skinnytaste by Vremi Air Fryer. You may be overwhelmed with the options of air fryer models available on the market, from basket-style (like mine), to toaster oven-style (such as the Cuisinart Air Fryer Toaster Oven or the Breville Smart Oven Air). The good news: All the recipes in this book will work for any model. I've included directions for both styles, and I've added cook times for a conventional oven for those of you who have no desire to purchase an air fryer (see chart on this page). There's plenty of air fryer cookbooks out there, but they're not necessarily healthy or light, so I knew a Skinnytaste air fryer cookbook had to be written. Each recipe includes nutrition information as well as a recipe key labeling recipes that are at or under thirty minutes in cook time, vegetarian, gluten-free, dairy-free, keto-friendly, and freezer- friendly. Buy it NOW and let your customers get addicted to this amazing Cookbook!

skinnytaste air fryer chicken parm: *Skinnytaste* Treva Gonzales, 2021-12-17 Gina Homolka returns with a must-have collection of deceptively healthy dinners for the beloved air fryer appliance. Air fryers allow you to cook meals with less oil and little clean-up by using hot, well-circulated air to evenly cook and crisp up foods in record time. In *Skinnytaste Air Fryer Dinners*, Gina delivers 75 air fryer meals that are the perfect quick solution to weeknight meals, hearty dinners that are satisfying served as is or with just a simple salad or side. True to Gina's signature light on calories, big on flavor promise, the recipes allow you to indulge in creative and crave-worthy dishes, including crispy fried fish with hush puppies, juicy chicken breasts stuffed with brie cheese, California-style burritos made with steak and fried potatoes, and a perfectly cooked salmon topped with mustard and dill. All recipes include helpful icons for different diets (such as keto, gluten-free, and vegetarian) and nutritional information, with the most up-to-date Weight Watchers points available on the Skinnytaste website. The recipes in *Skinnytaste Air Fryer Dinners* are sure to satisfy the whole family and show you just how versatile the air fryer is!

skinnytaste air fryer chicken parm: The Skinny-taste Air Fryer Recipe Book Jenny Mayers, 2022-08-20 There is confusion as to whether deep fryers offer a healthier, quicker and easier way to fry food than other fryers, which helps them impress chefs. Foodies are crazy about how to fry food, so you might ask if a deep fryer can actually make food crispy. To answer this question, the manufacturers claim that deep fryers provide deep-fried food with only a small amount of cooking oil, but some gourmets say that perfect frying is impossible without soaking food in oil - this is why local chefs prepare crispy fried chicken with their deep fryers. Compared to deep fryers that require large quantities of oil and absorb unhealthy and high amounts of fat during the cooking process, deep fryers use 70-80% less oil without affecting the taste and texture of the food. Deep fryers are one of the most practical kitchen appliances you can have at home, especially if you try to find new ways to eat without having to work all day in the kitchen. If you love the taste of fried foods and the healthier options, a deep fryer is a good investment for your kitchen. This air fryer recipe book for beginners has a number of material in the following groups: Lunch Recipes Dinner Recipes Side Dishes Don't click away. Scroll up, hit the Buy button and start your journey to a healthy lifestyle!

skinnytaste air fryer chicken parm: Air Fryer Cookbook Martin Scott, 2019-12-25 *Skinny taste air fryer cookbook* The 75 Best Healthy Recipes for Your Air Fryer Hardcover *Skinny taste Fast and Slow*, you can get nutritious, flavor-packed, figure friendly meal complete with flour less chocolate brownie made in slow cooker on the table any night of the week. Gina Homolka, founder of the widely adored blog *Skinny taste*, shares 140 dishes that come together in a snap whether in slow cooker or in the oven or on the stove top. Each recipe includes nutritional information, which can help you take steps toward weight and health goals, and many dishes are vegetarian, gluten-free, freezer friendly all called out with helpful icons. color photos round out this indispensable cookbook. Please note that nutritional information is provided with every recipe

skinnytaste air fryer chicken parm: The Skinny Taste Air Fryer Cookbook Jenny Mayers, 2021-07-12 The most complete collections of Air Fryer that your customer will like to buy! I bet you want simple no-fuss air fryer dishes! That's why I made a decision to generate the very best air fryer cookbook with delicious and effortless recipes that you'll ever before need to prepare food in your air fryer! One of the biggest advantages of a deep fryer is that you can prepare crispy and tasty food by using large quantities of grapeseed oil, coconut oil or olive oil. Thanks to the small area where a powered fan circulates the air, your food is quickly prepared. Your fryer is a portable, lightweight appliance that doesn't take up much space in the kitchen. Deep fryers are a great option for those who crave the crunchiness of chips, chicken nuggets or melting, crispy mozzarella sticks, but want to avoid the guilt of calories and extra oil and fat from deep fryers that seem to miss the mark when baking in the oven. A fryer countertop is a convection oven with a fan that circulates high heat at high speed through the food while it is crunching and cooking. You can use a deep fryer to replicate pretty much any deep-fried food you can think of, such as fries, chicken fingers and crispy vegetables. Deep fryers fry food in less oil than traditional deep fryers (one tablespoon versus three or more cups) and provide the same flavor and consistency as they do. Deep-fried foods are a healthier alternative to deep-fried foods as they have lower fat content and higher calorie counts. In a deep fryer you only need about a teaspoon of oil compared to immersing the food in 3-6 cups of oil as in a deep fryer. This book has plenty of content including: Main Dishes Side Recipes Your Customers will NEVER stop using this Awesome Cookbook! Buy it NOW and let your customer get addicted to this amazing Book!

skinnytaste air fryer chicken parm: The Skinnytaste Air Fryer Cookbook Heather K Jones Gina Homolka, 2021-03-25 Can healthy & gourmet with fried & weight loss really not coexist? Don't feel guilty for eating supper anymore. The low-calorie air fryer menu design allows you to lose weight while satisfying your appetite! Best-selling food writer Gina. Gina Homolka's gas fryer recipes contains 75 quick and easy low-calorie recipes. This is an exotic slim cuisine proposal in the air fryer world, appealing to Skinnytaste's special recipes, advertised as low calorie, less calories. With an air fryer, the food becomes simpler and faster, but still healthy.

skinnytaste air fryer chicken parm: The Skinny Taste Air Fryer Cookbook Jenny Mayers, 2021 Are you looking for an easy and practical recipe book? Are you tired of no-photo dishes or too difficult instructions? Do you wish to shock your family members and friends with a delightful meal? If you answer yes, this book is for you... This air fryer recipe book for beginners has a number of material in the following groups: Main Dishes Side Dishes Don't click away. Scroll up, hit the Buy button and start your journey to a healthy lifestyle!

skinnytaste air fryer chicken parm: Skinnytaste Air Fryer Dinners: 75 Healthy Recipes for Easy Weeknight Meals: a Cookbook [Spiral-Bound] Gina Homolka and Heather K. Jones R.D. Gina Homolka, 2021-12-14

skinnytaste air fryer chicken parm: Keto Air Fryer Cookbook Robin R Anderson, 2021-06-04 Color Edition Do you love the taste, healthiness, and versatility of chicken? Do you love the air fryer? Air Fryer food is so succulent and easy! And here's something else you love... Delicious chicken dinners! So why not combine the two? It's so quick and easy and everything that comes out tastes amazing. Many health sources recommend air frying as an alternative cooking method for dieters hoping to eat the foods they love in a healthier way From simple Chicken Patties to decadent, bacon-topped creations, as Bacon Lovers' Stuffed Chicken, this cookbook contains handpicked recipes and you'll learn how to not only start, but love, your Air Fryer, which will guide you to amazing meals in the most affordable, quick & easy way possible. These air fryer recipes offer some of my favorite ways to cook chicken (or poultry in general) that will help you get the most from your air fryer with delicious dishes like: Paprika Chicken Wings Air Fryer Chicken Parmesan Juicy Red Moroccan Chicken Roast Cheese Stuffed Chicken Pecan-Crusted Chicken Tenders Butter and Bacon Chicken Tasty Air Fryer Chicken Kebabs Turkey Cream Cheese Pot Pie and much more! No matter what the season or the day of the week, there's a perfect air fryer chicken recipe, in here for you. A healthy meal ready in a hurry. With these recipes you will be allowing your customers to show off in

front of their family and friends with delicious meals. Buy NOW this amazing book.

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skinnytaste air fryer chicken parm: Chicken Cookbook: 50 Delicious Air-Fryer Chicken Breast Recipes Victor Gourmand, *Cooking Chicken Breast at Home Cookbook Series* As the author of this cookbook, "Chicken Cookbook: 50 Delicious Air-Fryer Chicken Breast Recipes", I am thrilled to share my passion for air-fryer cooking with you. The inspiration for this book came from my love of chicken breasts, which are not only healthy but also incredibly versatile in terms of flavor and texture. With an air fryer, you can enjoy all the deliciousness of fried chicken breasts without the extra calories and unhealthy fats. Throughout the years, I've experimented with a wide range of air-fryer recipes, and I've compiled my favorite creations into this comprehensive guide. On these pages, you'll find 50 recipes that will suit every taste bud and occasion, from appetizers to main courses to healthy options to international flavors. Whether you're looking for a quick weeknight dinner or an impressive dish for your next dinner party, this cookbook has got you covered. One of the things that I love most about air-fryer cooking is how easy it is to use. You don't need to be a professional chef to create delicious and healthy meals with an air fryer. In fact, with a few simple tips and tricks, anyone can become an air-fryer pro. I've included a section on tips and tricks for using an air fryer in this cookbook, which will help you get the most out of your appliance and ensure that your dishes turn out perfectly every time. Another thing that sets air-fryer cooking apart from other methods is how fast it is. Unlike traditional oven cooking or stovetop methods, air-frying requires little to no preheating time, and the cooking process is much faster overall. This means that you can have a delicious, healthy meal on the table in minutes, perfect for busy weeknights or last-minute dinner parties. I've also included a section on selecting and preparing chicken breasts, which is an essential step in creating delicious air-fryer meals. Not all chicken breasts are created equal, and choosing the right cut can make all the difference in the final result. I've included tips on buying chicken breasts, how to trim and cut them, and different marinating techniques to enhance their flavor. The recipes in the "Chicken Cookbook: 50 Delicious Air-Fryer Chicken Breast Recipes" are bursting with flavor and creativity. From classic fried chicken to international flavors like Thai basil chicken and chicken tikka masala, each recipe is designed to showcase the versatility of

chicken breasts and the air fryer. I've included a wide range of recipes to suit every taste, whether you prefer spicy or mild, sweet or savory, or healthy and low-calorie options. Overall, the "Chicken Cookbook: 50 Delicious Air-Fryer Chicken Breast Recipes" is a celebration of the versatility and deliciousness of chicken breasts and air-fryer cooking. It's perfect for anyone who wants to eat healthily without sacrificing taste or convenience. With easy-to-follow recipes and expert tips, you'll be able to create restaurant-quality meals in the comfort of your own home. So why wait? Grab your air fryer and start cooking!

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skinnytaste air fryer chicken parm: Simply Kalorik Maxx Air Fryer Cookbook Air Fryer Lab, 2021-05-28 □55% OFF for Bookstores! NOW at \$ 20,32 instead of \$ 36,95!□ TAKE YOU AIR-FRYING TO THE MAXX! Discover Mouth-Watering, Crispy, Fat-Reduced, And Time-Saving Recipes Your Whole Family Would Love and Enjoy! Your Customers Will Never Stop to Use This Awesome Cookbook! Have you been convinced that you must use a pan full of fat for cooking crispy and tasteful Fried Chicken, Steak, Pizza, or delicious French Fries? Do you feel sick and tired of cooking the same old meals over and over again because it's just too much time-consuming to find and create something different and unique? Would you like to master all possible functions of your Kalorik Maxx and enjoy its full potential including Frying, Baking, Grilling, Roasting and more? If you answered Yes to at least one of these questions, please read on... Let's go straight to the point, right? We both love delicious and crispy fried foods: Chicken Wings, Pizza, Lamb, French Fries, even Crispy Vegetables. I love them all! But the question is... Do these foods have to take hours of your time to prepare? Do they have to be cooked the same boring way all the time? Do they have to make you fat just because they are delicious? NO! For this exact reason, I put together this recipe cookbook, so you'll never ever have to think about buying another one to enjoy your favorite and undiscovered meals! And you won't even need 10 different kitchen appliances to cook them (= tons of kitchen space and cooking time saved!). In fact, you'll only need one! Take a look at what you'll discover inside: Time Saving, Delicious, Low-Fat Recipes For Your Favorite Breakfast, Lunch, and Dinner (cook and enjoy just about any meal you desire!) What Type Of Meat Do You Enjoy The Most? (mouth-watering recipes with tens of different options. Surprise your friends and family every time you cook!) Fish & Seafood, Pizza, Vegetarian, Vegan, Soup and even more recipes are included! Detailed cooking instructions, cooking and preparation time, and serving sizes included (cook fast and tasty for yourself, or prepare a bunch of tasteful food for your whole family in less than 30 minutes!) Much much more... You don't have to be a world-class chef to cook and enjoy these world-class meals. Just put this Kalorik Maxx Cookbook into action, and the results may surprise you! Buy it NOW and let your customers get addicted to this amazing book!

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