Air fryer hunter’s chicken is quick and easy to prepare and cooks in less than 25 minutes.

Table of Contents

- What You Need To Make Air Fryer Hunters Chicken
  - Chicken
  - Bacon
  - BBQ Sauce
  - Cheese
- Making Hunters Chicken In An Air Fryer
- Air Fryer Hunter’s Chicken
  - Ingredients
  - Instructions

What You Need To Make Air Fryer Hunters Chicken

The ingredients below are enough to make 2 servings of hunters chicken, you can adjust according to the number of servings you need.

To print out the full recipe and instructions head on down to the recipe card at the bottom.

Chicken

I used chicken breast, but you can also use boneless chicken thighs. Use one chicken breast per person, if you are using chicken thighs you might need to use two as they tend to be smaller.

Bacon

You can use any type of bacon; I used two smoked bacon rashers per chicken breast. You could also use medallions.

BBQ Sauce

Use either shop-bought BBQ sauce, or you can make your own. I used three tablespoons of BBQ sauce on each chicken breast. You can use more or less according to taste, as well as the size of the chicken.

Cheese

Any cheese that melts easily will work. I used a handful of grated cheddar cheese; you can also use mozzarella, gouda, parmesan etc.

Making Hunters Chicken In An Air Fryer

Place the chicken breasts in the air fryer basket at 190°C/375°F and set the timer for 10 minutes.

If you have a small air fryer basket, you might only be able to fit in two at a time.

Turn the chicken at the 5-minute mark.

After 10 minutes of cooking time, using some tongs or a fork, remove the chicken breasts and wrap each one in one or two rashers of bacon. To keep the rashers in place you can use a cocktail stick.

Return the bacon-wrapped chicken to the air fryer basket and cook for a further 10 minutes, again turning halfway.

At the end of the cooking time, open the air fryer basket and brush the bbq sauce equally over each chicken breast.

Sprinkle the grated cheese over the top of the BBQ sauce.

Air fry for a further 2 to 3 minutes or until the cheese has melted and the bbq sauce is hot.

Remove from the air fryer, and remove the cocktail sticks if you used them. Check that the chicken is cooked all through by cutting into one or using a meat thermometer.

Serve with your favourite side dish.

Air Fryer Hunter's Chicken

Air fryer hunter's chicken is quick and easy to prepare and cooks in less than 25 minutes.

- Prep Time: 5
- Cook Time: 25
- Total Time: 30 minutes
- Category: Main Course
- Cuisine: British

Ingredients

- 2 chicken breasts (1 chicken breast per person)
- 4 rashers of bacon (1 or 2 per chicken piece)
- 6 tbsp BBQ sauce
- 50g grated cheese (cheddar, mozzarella, gouda or parmesan)

Instructions

1. Place the chicken breasts in the air fryer basket at 190°C/375°F and set the timer for 10 minutes; if you have a small air fryer basket, you might only be able to fit two at a time. Turn the chicken at the 5-minute mark.
2. After 10 minutes of cooking time, using some tongs or a fork, remove the chicken breasts and wrap each one in one or two rashers of bacon. To keep the rashers in place, you can use a cocktail stick.
3. Return the bacon-wrapped chicken to the air fryer basket and cook for a further 10 minutes, again turning halfway.
4. At the end of the cooking time, open the air fryer basket and brush the bbq sauce equally over each chicken breast.
5. Sprinkle the grated cheese over the top of the BBQ sauce.
6. Air fry for a further 2 to 3 minutes or until the cheese has melted and the bbq sauce is hot.
7. Remove from the air fryer, and remove the cocktail sticks if you used them.

8. Check the chicken is cooked all the way through, either by cutting into one or using a meat thermometer.
9. Serve with your favourite side dish.