

Ingsedients: Gastic Buttes:

4 chicken breast chopped

Garlic olive oil - drzzle over chicken

1 tbsp chicken seasoning

1/4 cup grated parmesan

1 tbsp garlic powder

1 tsp paprika

1/2 tbsp cajun seasoning

1/3 cup of mayo to keep chicken

juicy

8 tbsp salted butter

2 tbsp parsley fresh or dried

2 cloves of minced garlic or paste

2 tbsp grated parm

1 tsp black pepper

1 tsp garlic salt

Instructions:

Air fry 400 10 minutes then coat with garlic butter then turn over coat other side then 10 more minutes.

Take out sprinkle fresh
Parmesan cheese and serve it
up!



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