

Air Fryer Spicy Chicken Roll Ups

Ingredients:

- 1 cup shredded rotisserie chicken
- 1 4oz can diced green chiles
- 1 Tablespoons flour
- 1 ½ Tablespoons water
- 8 mozzarella string cheese sticks, cut in half crossways
- 4 flour tortillas, cut into quarters
- Chopped cilantro, to top

Instructions:

1. In a large bowl, add the chicken and diced green chiles and stir to combine Set aside..
2. In a small bowl, add the flour and water, whisk to combine to create a paste.
3. Lay your tortilla on a flat surface and scoop a tablespoon of the chicken mixture in the center of the tortilla.
4. Place a string cheese half on top of the chicken.
5. Take your flour paste and coat the edges of the tortilla.
6. Fold the top and bottom corners over the filling, then roll the remaining pointed corner inward and over the filling, and continue to roll until completely covered, like a burrito.
7. Set the roll up to the side.
8. Place as many of the roll ups as you can in your air fryer without them touching into and set to 380 degrees for 7 minutes.
9. Serve the roll ups topped with chopped cilantro.

You can also have salsa, sour cream, and guacamole for dipping.