

What I'm Making: Blue Cheese Chicken via the Air Fryer

Here's what we had for supper. Blue Cheese chicken from the [Philips XL Airfryer](#), melon, corn and beets from the [Instant Pot Pressure Cooker](#). A bit ago Kalissa had tried chicken in the [Philips XL Airfryer](#) and loved it. I hadn't tried making it but was determined to give it a try too. I tried her way and Hubby declared it to not be spicy enough...well I can remedy that. We tried it again...he loved it.

I'm going to apologize in advance...I just put some ingredients together and didn't measure. That's how I cook...and thankfully I'm pretty successful at it.



The idea to try it this way was inspired by a full refrigerator of condiments. We had a bottle of blue cheese dressing that needed to be used so I dumped it into a bad along with 2 Tablespoons of olive oil. I added 1 teaspoon of garlic powder, 1 teaspoon of onion powder, 1/2 teaspoon of

pepper and 1/4 cup of Parmesan cheese. I zipped it shut and kneaded it with my hands to mix.

I put the chicken in the bag one piece at a time rubbing the bag until the chicken was covered.



I put the chicken in the pot...



20 minutes later on 390 degrees, it looked like this.



It was so good. We will for sure be making chicken like this again...I usually bake chicken in the oven and that heats up the house and takes MUCH longer.

I did the beets in the [Instant Pot Pressure Cooker](#). They are so juicy when done there. I simply used manual pressure for 20 minutes. My beets were tennis ball sized. If you have smaller ones, less time...larger more.



After they cooled I peeled the skins off and diced them up. Hubby doesn't like beets which is perfectly fine! More for me!!

I'm loving my [Philips XL Airfryer](#) and my [Instant Pot Pressure Cooker](#). They have been great this summer as they don't heat up the kitchen and the food from them so far has been really good...

P.S. For those of you who aren't blue cheese fans, I bet ranch dressing could be substituted for the blue cheese and it would be equally as good. The chicken isn't super blue cheesy so if you like blue cheese and no one else in your family does...just don't tell them it's blue cheese!!