



### **Air-Fryer**

### **Honey Hot Chicken Scotch Eggs**

*It's mildly spicy but add more hot sauce for spirited heat*

#### **Scotch Eggs:**

- 1 egg, whisked
- 3 Tablespoons all-purpose flour
- 1 cup panko breadcrumbs, crushed
- 10 ounces mild Italian or hot chicken sausage
- 1 Tablespoon honey
- 1 Tablespoon spicy chili crisp or favorite hot sauce
- 4 cooked eggs, cooled and peeled
- Spray vegetable oil as needed

#### **Chili Crisp Cream Sauce**

- 1/4 cup mayonnaise
- 1/4 cup plain Greek yogurt
- 1/2 Tablespoon and 1 teaspoon spicy chili crisp, divided

#### **Salad:**

- 4 to 6 cups mixed baby lettuce greens

**Garnish:** Drizzles of white balsamic vinegar or lemon juice  
Smoked paprika as desired

**Preheat** air fryer to 360 degrees F.

**Arrange dishes or shallow bowls:** Whisk the egg in shallow bowl; spoon flour in flat dish; then breadcrumbs in a third plate. Have an empty plate for the coated eggs available.

**Add Seasoning to Chicken Sausage:** In a medium sized bowl, combine sausage, honey, and chili crisp or hot sauce, mixing well. Divide the sausage mixture into 4 even portions.

**Covering Eggs with Chicken Sausage:** Lightly dust an egg with flour. Pat one portion of the sausage mixture into an oval-shaped patty on one hand. Place egg in center of sausage; gently mold the chicken sausage around the egg, completely covering the entire egg.

**Breading the Sausage Round:** Roll the sausage ball in flour, dip it into the whisked egg; then roll in breadcrumbs, completely covering the sausage. Place the Scotch egg on the extra plate. Repeat these steps with the remaining eggs.

**Air-Fry Scotch Eggs:** Place scotch eggs in air-fryer basket (do not overcrowd the basket. Cook eggs, turning over once, in preheated 360 degrees F air-fryer for 18 minutes or until golden brown. Remove eggs from air-fryer to separate plate.

**Prepare Chili Crisp Cream Sauce:** In a small bowl, combine mayonnaise, yogurt, chili crisp or hot sauce until smooth. Place in small serving bowl; dot the top with bits of chili crisp as desired.

**To Serve:** Plate lettuce greens on small plates; drizzle lightly with Balsamic vinegar or lemon juice; cut Scotch egg in half; sprinkle lightly with smoked paprika. Serve with Spicy Cream Sauce

**About the Recipe:** Add a popular flavor pop to the classic egg snack that is crisp coated with panko crumbs and cooked in an air-fryer. Serve these delicious Scotch eggs over mixed baby greens with a drizzle of sweet vinegar, a sprinkle of smoked paprika, and chili crisp cream sauce.