Super Easy Garlic Sweet Chili Baked Chicken: A Family Favorite

Get ready to indulge in this mouthwatering baked Sweet Chili Chicken! Perfectly glazed with a luscious sweet and savory sauce, every bite is a burst of flavor that will leave you craving more. Whether you whip it up in the air fryer or oven, this dish promises juicy, tender chicken that's ideal for family dinners or a quick weeknight treat.



Ingredients

MOROIL
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- [ ] 2 Chicken Legs
- [ ] 1 tablespoon Chili Powder
- [ ] ½ teaspoon Salt
- [ ] 2 Chopped Red Chili (adjust to taste)
- [ ] 4-5 Grated Garlic
- [ ] 2 tablespoons Lemon Juice
- [ ] 4 tablespoons Sweet Chili Sauce
- [ ] 2 tablespoon Oil

Directions

1. Prepare the Marinade. In a mixing bowl, combine the chili powder, salt, chopped red chili, grated garlic, lemon juice, oil, and sweet chili sauce. Mix well until all ingredients are fully incorporated.
2. Add the chicken legs to the marinade, ensuring they are thoroughly coated. Cover the bowl and let the chicken marinate for at least 30 minutes to absorb all the flavors.
3. Preheat your air fryer or oven to 180°C. Place the marinated chicken in the air fryer or on a baking tray if using the oven. Bake for 30 minutes or until the chicken is crispy and golden brown.
4. Serve the hot, juicy chicken with a side of rice or fries for a delicious meal!

