

Nutritionist · 1890610



INGREDIENTS

- 200 grams of squash (calabaza)
- 150 grams of chicken, cooked

COOKING METHOD

1º Cook the pumpkin with natural seasonings until soft and easy to mash. Make a purée. Mix the pumpkin purée with the shredded chicken until you get a uniform dough. Shape into small balls (like mini croquettes). Place in the air fryer at 360°F (180°C) for about 10 minutes, until lightly crispy on the outside and soft on the inside. The total number of bites from this recipe equals one full meal.

NUTRITIONAL INFORMATION

	PER 100 g	% DRI
ENERGY	90 kcal	5 %
FAT	1 g	2 %
FATTY ACIDS, TOTAL SATURATED	0 g	2 %
CHOLESTEROL	45 mg	15 %
SODIUM	25 mg	1%
CARBOHYDRATE	7 g	2 %
SUGARS	1 g	_
FIBER	1 g	5 %
PROTEIN	14 g	_