

Air-Fryer Lemon Pepper Wings

Ingredients

- Chicken Wings – 2 lbs (Split into drumettes and flats, patted extremely dry)
- All-Purpose Flour – ½ cup (For dredging)
- Cornstarch – ½ cup (Crucial for crispiness)
- Baking Powder – 1 tbsp (Aluminum-free; creates bubbles)
- Lemon Pepper Seasoning – 3 tbsp (Divided: 1 tbsp for flour, 2 tbsp for finishing)
- MSG – ½ tsp (To season flour, optional but recommended)
- Garlic Powder – 1 tsp (To season flour)
- Avocado Oil Spray – As needed (Or any neutral high-heat spray)
- Unsalted Butter – 2 tbsp (Melted, for the final glaze)

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Instructions

1. Prep the Wings (The Drying Step)

- Pat the chicken wings extremely dry with paper towels.
- Place wings in a bowl and toss with 1 tbsp of oil.

2. The Dredge

- In a large bowl or Ziploc bag, mix the Flour, Cornstarch, Baking Powder, MSG, Garlic Powder, and 1 tbsp Lemon Pepper.
- Toss the oiled wings in the mixture.
- **CRITICAL STEP:** Shake the wings vigorously to remove excess flour.

3. The First Fry (Cook & Render)

- Preheat air fryer to 360°F (180°C) for 3 minutes.
- Spray the basket lightly with oil. Place wings in a single layer (do not overcrowd).
- Spray the tops of the wings generously with oil spray until no white flour spots remain.
- Cook at 360°F for 15 minutes.

4. The Flip

- Flip the wings and spray them lightly with oil again.
- Increase heat to 400°F (200°C).
- Cook for 5–8 minutes until golden brown and crispy. Watch closely so the tips don't burn.

5. The Lemon Pepper Finish (Better than sprinkling)

- While wings are finishing, melt the 2 tbsp butter in a large bowl and mix in the remaining 1 tbsp Lemon Pepper Seasoning (and lemon juice if using).
- Transfer the hot, crispy wings directly into the butter bowl.
- Toss immediately. The heat from the wings will "bloom" the pepper flavor, making it more intense without tasting burnt.