

AIR FRIED STYTCH WINGS



Ingredients:

Chicken Wings
Honey
2 limes
Garlic Sriracha Seasoning
Garlic Powder
Chicken Rub
Cayenne Pepper
Chili Powder
Brown Sugar

STYTCH Sriracha Sauce
Butter
Salt & Pepper
Minced Garlic
Onion powder
Lime Pepper
Paprika
Garlic & Herb Seasoning
Extra Virgin Olive Oil

Let's Get It!

*Optional Step (Chicken Brine)- after rinsing and cutting wings, place into a coverable bowl with salt, brown sugar, and juice from half a squeezed lime. Refrigerate 2-4 hours

1. Using a paper towel, dry wings completely
2. Place wings in a large bowl. Pour about a half cup of olive oil and juice from one whole lime over the wings
3. First, season wings with roughly 1 tbsp of garlic and herb seasoning, lime pepper, salt, pepper, chili powder, and cayenne pepper
4. Then, season wings with roughly 2tbsp of garlic powder and onion powder

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5. Finally, season wings with roughly 3 tbsp of paprika, garlic sriracha seasoning, and chicken rub.
6. Thoroughly mix wings to get them all evenly seasoned
7. Preheat air fryer to 400 degrees for 2 minutes
8. Spray basket with cooking spray and place wings flat on the bottom
9. Cook wings 8- 10 minutes each side
10. In a medium sauce pan at medium high heat, melt half a stick of butter with a scoop of minced garlic, red pepper flakes, a tbsp of brown sugar, and 3 spoons of honey. Whisk thoroughly
11. Reduce heat and season with roughly 1-2 tbsp of garlic sriracha, garlic and herb seasoning, chicken rub, salt and pepper.
12. Squeeze the juice of half of lime and pour in sriracha sauce. Whisk thoroughly
13. In a large bowl, thoroughly mix the wings with the sauce to get the sauce covering all of the wings
14. Set for 2-3 minutes to let wings absorb sauce and enjoy!!