



Air Fryer Chicken Wings



Air Fryer Chicken Wings are the best and crispiest wings ever! Done in less than 20 minutes, you'll never make wings another way again!

Course Appetizer, Main Course
Cuisine American
Keyword air fryer chicken wings

Prep Time 3 minutes
Cook Time 18 minutes
Total Time 21 minutes

Servings 4 servings
Calories 213 kcal

Ingredients

- 2 lbs chicken wings (drums and flats) (defrosted if frozen)
- 1 TBS olive oil
- 1 teaspoon garlic powder
- 1 tsp onion powder
- 1 teaspoon paprika
- 1 teaspoon salt
- ½ tsp black pepper

Instructions

1. Prep the chicken wings. If full wings, separate them into drums and flats. Make sure they are defrosted. Pat them dry completely dry (this will help them get crispy).
2. Place the wings into a bowl and drizzle olive oil over them. Toss to coat. Add garlic powder, onion powder, paprika, salt, and pepper. Toss to completely coat the wings.
3. Preheat the Air Fryer at 400 F degrees for 2 minutes. Add wings in a single layer to the air fryer (they should NOT be touching), and cook for 10 minutes at 400 F degrees.
4. After the timer goes off, open and carefully flip over the chicken wings. Cook for 8 more minutes. Remove the chicken wings and serve.

Recipe Notes

Nutritional information per serving based off 4 servings: 213 calories, 15g fat, 3g carbohydrates, 1g sugar, 18g protein.

recipe from DomesticSuperhero.com