

Air Fryer Chicken Wings

10-12 RAW CHICKEN WINGS
OLIVE OIL OR MELTED BUTTER (ENOUGH TO COAT WINGS)
SALT AND PEPPER (TO TASTE)
CHRIS' SPECIAL SEASONING (PREVIOUS PAGE)
ALL PURPOSE FLOUR

Pat wings dry, then toss in oil or butter. Sprinkle well with seasonings, then dredge lightly in flour. Place wings in the bottom of the Air Fryer basket. Cook on 380 degrees for 20 minutes, then flip wings and cook for another 20 minutes. Take out once done or desired crunchiness is achieved, then toss in your favorite wing sauce. Enjoy immediately!

“My Goodness, Chris just loves his chicken wings. We always enjoy making these together. He is a chicken man. We love our wings crunchy and well done. I hope you enjoy them as much as we do!”

-Tammy