

# Air Fryer Chicken Wings

**10-12 RAW CHICKEN WINGS**

**1/2 CUP OLIVE OIL OR MELTED SALTED BUTTER  
SALT AND PEPPER, TO TASTE.**

**CHRIS' SPECIAL SEASONING (PAGE 13)**

**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*