

Crispy Air Fryer Chicken Wings

- 1 pound chicken wings
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt, or more to taste
- 1/2 teaspoon white pepper
- 1/2 Tablespoon avocado oil, or other neutral oil like vegetable or canola

1. Preheat AF to 400°.
2. Add baking powder, salt and white pepper to a small ramekin, stir and set aside.
3. Pat the wings dry, then pat them some more. You want them to be as dry as possible.
4. Add the wings to a bowl, add the seasonings and oil and toss to coat well.
5. Place wings in the AF in a single layer. You may have to work in batches. Cook for 10 minutes.
6. Turn chicken over and cook for 7-12 minutes until crispy and golden brown. Larger wings may take full 12 minutes. Ours were done in 7.
7. Add wings to a large bowl and toss in your favorite sauce or eat them naked, without sauce.



Refrigerate any leftovers. We've never had any leftovers.