

Crispy Air Fryer Fried Chicken That Tastes Deep-Fried (Without the Oil)

Air Fryer Fried Chicken ??



OVEN
375°F

TIME
10 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 2 lbs chicken (drumsticks or thighs)
- 1 cup buttermilk
- 1 large egg
- 1 cup all-purpose flour
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp cayenne pepper (optional, for heat)
- Cooking spray

DIRECTIONS

- 1. Marinate the Chicken:** In a bowl, whisk together the buttermilk and egg. Submerge the chicken pieces in the mixture and let them marinate in the fridge for at least 1 hour, or overnight for max flavor.
- 2. Prepare the Coating:** In a shallow bowl or plate, mix together the flour, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper.
- 3. Coat the Chicken:** Remove each piece of chicken from the marinade, letting the excess drip off. Dredge each piece in the flour mixture until fully coated. Press gently to ensure it sticks.
- 4. Preheat the Air Fryer:** Preheat your air fryer to 375°F (190°C) for about 5 minutes. Lightly spray the basket with cooking spray to prevent sticking.
- 5. Cook the Chicken:** Place chicken pieces in a single layer in the basket, ensuring they don't touch. Lightly mist the tops with cooking spray for that crisp finish.
- 6. Air Fry to Perfection:** Cook for 25-30 minutes, flipping halfway through. Chicken is done when golden brown and internal temp reaches 165°F (74°C).

SWAPS & NOTES

Mix 1 tbsp vinegar or lemon juice with 1 cup of milk and let it sit for 10 minutes.

Spice Level: Adjust the cayenne to your preference-or leave it out for a mild version.

Chicken Cuts: Bone-in, skin-on pieces work best for that classic fried chicken texture, but boneless can work too with reduced cook time.

Marinate the Chicken In a bowl, whisk together the buttermilk and egg.

TIPS FOR SUCCESS

Don't overcrowd: Give each piece space so the air circulates and crisps evenly.

Double dip: For extra crunch, double-dip the chicken by dunking it in buttermilk again and re-coating in flour.

Rest before serving: Let the chicken sit for 5 minutes before biting in-this helps the juices redistribute.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-air-fryer-fried-chicken-that-tastes-deep-fried-without-the-oil/>