

Crispy Air Fried Chicken Legs: Your New Favorite Way to Fry Chicken

Crispy Air Fried Chicken: Juicy Inside, Crispy Outside, Pure Perfection!



OVEN
350°F

TIME
15-20 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 6 chicken legs (drumsticks)
- 1 cup all-purpose flour
- 1 tbsp seasoned salt or lemon pepper
- 1 tsp black pepper
- 2 tsp paprika
- 1 tsp garlic powder
- 2 tsp onion powder
- 1 tsp grated Parmesan cheese
- Olive oil or vegetable oil (for drizzling or spraying)

DIRECTIONS

1. Prepare the Seasoning & Coating Bag: In a large resealable plastic bag (like a gallon-sized Ziploc bag), combine the 1 cup all-purpose flour, 1 tablespoon seasoned salt (or lemon pepper), 1 teaspoon black pepper, 2 teaspoons paprika, 1 teaspoon garlic powder, 2 teaspoons onion powder, and 1 teaspoon grated Parmesan cheese. Seal the bag and shake well to thoroughly mix all the dry ingredients.
2. Prepare the Chicken: Wash the 6 chicken legs under cool running water. Then, it's crucial to pat them very dry with paper towels. Removing excess moisture helps the coating stick and ensures a crispier result.
3. Coat the Chicken: Place the dried chicken legs into the bag with the seasoned flour mixture. Seal the bag tightly, ensuring there's some air trapped inside. Shake vigorously until each chicken leg is fully and evenly coated with the flour mixture. You may need to do this in two batches if your bag is too full.
4. Prepare Air Fryer: Line the air fryer pan or basket with foil or parchment paper if desired for easier cleanup, but ensure you leave gaps for air circulation if using paper. Arrange the coated chicken legs on the air fryer pan or in the basket in a single layer. Make sure they're not overcrowded; you might need to cook in batches to allow for proper air circulation, which is essential for crispiness.
5. Drizzle with Oil: Lightly drizzle a bit of olive oil or vegetable oil over each coated chicken leg, or use an oil mister to spray them evenly. This oil helps create that beautiful golden-brown, crispy crust.
6. Air Fry to Perfection: Set your air fryer to 350°F (175°C). Cook the chicken for 30-40 minutes. It's

important to turn the chicken legs every 10-15 minutes to ensure even crispiness and browning on all sides.

7. **7. Check for Doneness:** Once the cooking time is complete, carefully remove a chicken leg and check for doneness with an instant-read meat thermometer. The internal temperature should reach 165°F (74°C) in the thickest part of the meat (avoiding the bone). The outside should be gloriously golden brown and crispy. If not quite done or crispy enough, continue cooking for a few more minutes, checking frequently.
8. **8. Serve:** Serve your crispy Air Fried Chicken immediately and enjoy the delicious results!

SWAPS & NOTES

Chicken Cuts: While chicken legs are perfect for this recipe due to their bone-in juiciness, you can also use chicken thighs (adjust cooking time slightly) or even boneless, skinless chicken breasts (reduce cooking time significantly, about 15-20 minutes).

For breasts, pounding them to an even thickness helps.

Seasoned Salt/Lemon Pepper: If you don't have seasoned salt, you can use 1 tablespoon kosher salt and add a bit more of the other spices to taste.

Lemon pepper adds a nice zesty twist.

TIPS FOR SUCCESS

Don't Crowd the Air Fryer: Air needs to circulate around each piece of chicken for optimal crispiness.

Dry chicken skin allows the coating to stick better and promotes crisping.

Light Oil Drizzle/Spray: A little oil goes a long way in an air fryer to achieve that "fried" texture and golden color.

Flip for Evenness: Turning the chicken frequently ensures all sides get crispy and cook evenly.

