

## These Air Fryer Chicken Wings Are So Good, You'll Never Fry Again

There are several reasons why this air fryer chicken wing recipe stands out from the rest:



**OVEN**  
**400°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 pounds of chicken wings
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- Your favorite wing sauce (Buffalo, BBQ, etc.)

### DIRECTIONS

- 1.** Prepare the : Wings: Start by rinsing the chicken wings under cold water and patting them dry with paper towels. This step is crucial for achieving that crispy texture.
- 2.** Season the : Wings: In a large bowl, combine the olive oil, garlic powder, onion powder, smoked paprika, salt, and pepper. Add the chicken wings and toss until they are evenly coated with the seasoning mixture.
- 3.** Preheat the : Air Fryer: Preheat your air fryer to 400°F (200°C) for about 5 minutes. This ensures that the wings start cooking immediately, promoting crispiness.
- 4.** Cook the : Wings: Place the seasoned wings in the air fryer basket in a single layer, making sure not to overcrowd them. Cook for 25 minutes, flipping them halfway through for even cooking.
- 5.** Coat with : Sauce: Once the wings are cooked, transfer them to a large bowl and toss them with your favorite wing sauce. Serve immediately and enjoy!

### TIPS FOR SUCCESS

**Dry Brine for Extra Flavor:** For even more flavor, consider dry brining the wings with salt for a few hours or overnight before cooking.

**Experiment with Marinades:** Try different marinades like teriyaki or lemon pepper for a unique twist on the classic wing.

**Use Baking Powder:** For an extra crispy texture, toss the wings with a little baking powder before seasoning.

**Make it a Meal:** Serve these wings with a side of celery sticks and blue cheese dressing for a classic pairing.

