

Crispy Air Fryer Wings

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Ingredients:

- 2 pound chicken wings
- 1 tbsp avocado oil
- 1 tsp paprika
- 3/4 tsp Chilli powder
- 1 tsp garlic powder
- 3/4 tsp cumin
- 1 tsp salt
- 1/2 tsp black pepper
- 2 tbsp baking powder

Directions:

1. Prep your chicken wings. Make sure that you pat dry completely before adding any seasoning.
 2. Now, add your avocado oil and spices. You'll leave your baking powder for the very end.
 3. Once you mix your seasonings into your chicken, coat with baking powder and lime your tray.
 4. Airfry at 375F for 20-25 mins.
 5. Serve with your favorite dipping sauce immediately.
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