

Air Fryer Chicken Wings

Preparation time

10 minutes

Cooking time

20 minutes

Ingredient(s)

2 lbs. Fresh or defrosted chicken wings

1 T. Ms. Dash garlic herb seasoning

4 T. Peanut oil

Sauce of your choice

Directions

Bring wings to room temperature and pat dry with paper towel.

In a dredging bowl add peanut oil and Ms. Dash garlic and herb seasoning.

Dredge wings in oil and seasoning to coat evenly, drip dry.

Place wings in air fryer basket, make sure wings do not touch each other.

Cook wings for 10 minutes at 400 degrees Fahrenheit. Flip wings over and cook for remaining 10 minutes.

Remove and toss in your favorite sauce.