

Air Fryer Chicken Wings Recipe

- About 12 - 15 chicken wings cut (Makes about 24 - 30 wings and drumettes)
- Olive oil to coat
- generous salt and garlic powder
- Buffalo Sauce (optional)

Instructions:

1. Cut the wing from the drumette and discard the end part
2. Place half the wings into the air fryer. Cook at 400 degrees for 14 minutes. Shake them around after 7 minutes to flip them.
3. When the first batch is done, set aside and bake the second batch.
4. When both batches are done throw them all back for 2 minutes at 400. Put them into a bowl and coat with buffalo sauce.

We serve these with broccoli tots and cole slaw. Also serve with some carrots, celery and ranch dipping sauce. (My favorite is Lite House Ranch.)