

Air Fryer Whole Rotisserie Chicken

- 1 whole chicken (4-5 pounds)
- 2-3 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried thyme
- ½ teaspoon chili powder
- ½ teaspoon black pepper
- olive oil

Instructions:

1. Mix together all the spices. Pat a little olive oil all over the chicken.
2. Coat the breast side of the bird with half the seasonings and then place it into the air fryer. Sprinkle the remaining spices onto the chicken and close the air fryer.
3. Set the air fryer to 350* for 60 minutes. When it get to 30 minutes you can flip it. I used 2 forks and it was really easy.
4. It is done once the internal temperature of the chicken reaches 165*.

Tip – you can stuff this bird! Just add about 30 more minutes to the timer.

I make this as a slow cooker meal and I add some potatoes under the chicken and it is so yummy. All the juice from the chicken with the spices seeps into the potatoes and gives them so much flavor.