

Chicken Wings!

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Y'all already know what time it is! Enjoy your game day action with extra saucy and stress-free chicken wings! This recipe is comprised of three easy sequences: seasoning, sizzling, and serving! After seasoning, we air-fried for about 12-16 minutes at 380 degrees Fahrenheit. To serve, we drizzled some Cilantro Chili Bitchin' Sauce to give these wings a fresh and zesty zing. We encourage you to try any of our savory flavors on this simple game day staple!

Serves:

6

Prep Time:

10 mins

Cook Time:

12-16 mins

Calories:

380

Ingredients

Measurement	Ingredient
2lb (~24)	Chicken Wings
1 tbsp	Vegetable Oil
2 tsp	Paprika
1 tsp	Dried Mustard
1 tsp	Turmeric
1 tsp	Coriander
1 tsp	Cumin
½ tsp	Ginger
2 cloves	Garlic
	Cilantro
½ tsp	Cayenne Pepper
1/2 tsp	Red Chili Pepper Flakes
1 tub	Cilantro Chili Bitchin' Sauce
	Salt to taste

Method

1. Preheat the airfryer to 380 degrees.
2. Rinse and pat chicken pieces dry. Place the wings in a large bowl and add Ginger and Garlic. Toss each piece so that they all get coated.

3. In a bowl, combine the paprika, mustard, turmeric, coriander, cumin, cayenne pepper, red pepper flakes, and salt. Rub spice mixture over the wings.
4. Arrange wings in the airfryer spaced out evenly. Bake wings for about 8 minutes, turn and bake an additional 6-8 minutes.
5. Serve drizzled with Cilantro Chili Bitchin' Sauce!