



Garden Fresh Farm Recipes

Air Fried Chicken Wings

Breville Air Fried Chicken Wings

Ingredients:

1 1/2 pounds (about 20 pieces) chicken wing drumettes and flats
1 tablespoon baking powder
1 teaspoon kosher salt

Directions:

Place wing pieces in a large bowl. Combine baking powder and salt in a small bowl.

Sprinkle baking powder mixture over wings and toss to coat evenly.

Set baking rack in roasting pan and place wings on rack, providing equal space between wings.

Insert wire rack in rack position 4. Select AIRFRY/SUPER CONVECTION/450°F 30 minutes and enable Rotate Remind. Press START to preheat oven.

Cook for 30 minutes, flipping the wings when Rotate Remind signals.

Remove from oven and coat with your favorite sauce.

- Texas Pete hot sauce in butter or oil with cayenne pepper
- Curry powder in butter with salt and garlic powder
- Lemon Pepper with lemon juice