

# Chicken Wings



Prep Time: 5 Minutes  
Cook: 30 minutes

## Ingredients

2 lb. (1 kg) chicken wings, tips removed  
and wings cut into drummettes and flats  
1/4 cup (2 fl. oz./60 ml) wing sauce

## Directions

- Preheat air fryer to 360°F (182°C).
- Place the chicken wings in the basket and insert into the air fryer.
- Cook for 24 minutes at 380°F (190°).
- Turn the wings after 13 minutes with tongs.
- When the time is up, increase the temperature to 400°F (200°C) and bake for 6 more minutes until the skin is browned and crisp.
- Transfer to a bowl, add toss with BBQ or wing sauce.

