Chicken Wings!

May 23, 2022

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!