PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 30 MINUTES

SERVINGS: 4 SERVINGS

Calories: 286kcal | Carbohydrates: 12g | Protein: 12g | Fat: 20g

### INGREDIENTS (1.5 x recipe)

* 1.5 pound chicken wings
* 3 tablespoons [Vegetable Oil](https://amzn.to/2E3mhbb)
* 3/4 cup [All-Purpose Flour](https://amzn.to/2Tqr4du)
* 3/4 teaspoon [Smoked Paprika](https://amzn.to/2VseAWK)
* 3/4 teaspoon [Garlic Powder](https://amzn.to/2LMoGNs)
* 3/4 teaspoon [Kosher Salt](https://amzn.to/2ILNMrC)
* 3/4 teaspoon freshly crushed peppercorn

### INSTRUCTIONS

* Place chicken wings in a large bowl. Pour in the oil and then toss to coat the wings well.
* In a separate bowl, add dry ingredients and whisk until combined.
* One at a time, place oiled wings in the dry mixture and coat with breading, then place each wing on in the air fryer basket.
* Set your air fryer to 400F and cook for 20 minutes flipping half way through.
* Use a meat thermometer to ensure the chicken wings have reached an internal temperature of 165F, and the breading is brown and crunchy before serving.

**NOTES**

* **Place the chicken wings in a single layer**in the air fryer basket. Fry them in two batches if needed.
* **Be sure to flip the wings**during cooking.
* **You can reheat leftover wings in the air fryer.**Cook them at 360°F for 4 minutes. Turn the heat to 400°F and cook for 5 more minutes.
* **Want to make these crispy chicken wings into hot wings?**Simply remove from the air fryer, and toss with your favorite [hot sauce](https://amzn.to/2TEa8je).

**https://twosleevers.com/air-fried-breaded-chicken-wings/**

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### INGREDIENTS

* 1 pound chicken wings
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* 1/2 cup [All-Purpose Flour](https://amzn.to/2Tqr4du)
* 1/2 teaspoon [Smoked Paprika](https://amzn.to/2VseAWK)
* 1/2 teaspoon [Garlic Powder](https://amzn.to/2LMoGNs)
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