

MORTON & BASSETT SPICES®

Air Fryer Chicken Wings



- 1 pound bone-in skin-on chicken wings, halved at the elbow
- 4 eggs
- 2 teaspoons Morton & Bassett Garlic Powder
- 2 teaspoons Morton & Bassett Onion Powder
- 2 teaspoons Morton & Bassett Chili Powder
- 2 teaspoons Morton & Bassett Fine Ground Black Pepper
- 2 teaspoons Morton & Bassett Paprika
- 1 teaspoon Morton & Bassett Cayenne Pepper
- ½ teaspoon salt
- 2 cups fine bread crumbs

Line your air fryer basket with foil and heat to 360F. In a large bowl, mix together bread crumbs, garlic powder, onion powder, chili powder, black pepper, paprika, cayenne, and salt. In another dish, crack eggs and whisk well. Dredge each wing in the eggs, then fully coat in the spiced bread crumb mixture, and place in air fryer basket. Work in batches so you don't overload the air fryer. Cook for 12 minutes in air fryer and enjoy with your favorite dipping sauce



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