

Crispy Air Fryer Chicken Wings

3 Ways – Garlic Parmesan, Buffalo & Honey BBQ

Ingredients

Spudshed/The Mad Butcher Chicken Wing Nibbles Value Pack

G-Fresh Sea Salt & Pepper, (to taste)

Anchor Baking Powder, 1 tbsp

Optional – For Serving

Zoosh Blue Cheese Ranch Dip

Spudshed Fresh Carrots, (peeled & chopped)

Monte Farms Celery Sticks, (chopped)

Garlic Parmesan Wings

Dairy Farmers Salted Butter, ¼ cup

3 Garlic Cloves, (chopped/minced)

G-Fresh Garlic Powder, 1 tsp

G-Fresh Chillies Crushed Hot, 1 tsp

G-Fresh Sea Salt & Pepper, (to taste)

Perfect Italiano Grated Parmesan, ½ cup

Fresh Parsley, 2 tbsp (chopped)

Buffalo Wings

Dairy Farmers Salted Butter, ¼ cup

3 Garlic Cloves, (chopped/minced)

Frank's Red Hot Wings Buffalo Sauce, ½ cup

Farm Selection Pure WA Honey, 1 tbsp

G-Fresh Sea Salt, (to taste)

Honey BBQ Wings

Dairy Farmers Salted Butter, 2 tbsp

Stubb's Original Barbecue Sauce, 1 cup

Farm Selection Pure WA Honey, ¼ cup

Chilli Addict Sriracha Sauce, 2 tsp

Method

Step 1

Pat the chicken wing nibbles dry with some paper towel.

Step 2

In a large mixing bowl, toss the chicken wings with the baking powder and salt & pepper. Transfer to the air-fryer basket and place in the air fryer.

Step 3

Cook at 180 °C for approximately 25 minutes, shaking the basket halfway through the cooking time. Increase the temperature to 200°C and cook for another 5 minutes or longer until the skin is crispy and browned. Remove from the air fryer and toss wings in your sauce of choice. ***Enjoy!***

To Make Garlic Parmesan Wings

Cook the garlic in the butter then turn off the heat and pour into a large mixing bowl. Add the remaining ingredients along with the wings to the bowl & toss through.

To Make Buffalo Wings

Cook the garlic in the butter then turn off the heat and pour into a large mixing bowl. Add in the hot sauce and salt. Stir in the chicken wings to coat.

To Make Honey BBQ Wings

Simmer all the ingredients in a small pot or pan. Transfer to a large mixing bowl and toss in the chicken wings to coat.



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Pic for illustration purposes only. Recipe may vary in appearance to pic.