

Air Fryer Old Bay Chicken Wings

By Aaron Hutcherson

 Servings: 2 (makes about 10 pieces)

 Total: 30 mins

- 1 pound chicken wings (drumettes and flats)
- 2 teaspoons Old Bay Seasoning
- 1 teaspoon baking powder
- Blue cheese or ranch dressing, for serving

Step 1

Set the air fryer to 400 degrees and preheat for about 5 minutes.

Step 2

Place the wings in a large bowl and pat dry. In a small bowl, whisk together the Old Bay Seasoning and baking powder to combine. Sprinkle the wings with the mixture and toss until evenly coated.

Step 3

Once the fryer is ready, add the wings to the basket in a single layer evenly spaced out. Cook in batches if necessary; the wings can touch, but don't overcrowd them. Close the basket and air fry for 25 minutes, turning the wings halfway through. Transfer to a shallow bowl or platter, and serve with blue cheese or ranch dressing for dipping.

