Chicken Wings (Air Fryer)

Servings: 2

Ingredients

- chicken wings, as many as will fit in your air fryer, raw or frozen
- wing sauce of choice (our favorite is Sweet Baby Ray's Buffalo)

Directions

1. Fill the air fryer basket with wings
2. Cook the wings at 380° for 18 minutes (raw) or 36 minutes (frozen), flipping halfway through
3. Once cooked, add the wings to a bowl and toss with your sauce
4. (Optional but recommended) Place the sauced wings back in the air fryer and cook at 400° for an additional 5 minutes to cook the sauce onto the wings.
5. Serve hot with some buttermilk ranch dressing

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