

Air Fryer Lemon Pepper and Rosemary Wings

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Yield: 2 Servings

Ingredients

- 1 to 1-1/2 Pounds Fresh Chicken Wings
- 1 Teaspoon or To Taste Smoke Paprika
- 1-1/2 Teaspoons or To Taste Granulated Garlic or Garlic Powder
- 2 Tablespoons or To Taste Grand Diamond Seasoning Lemon Pepper
- 1 Tablespoon or To Taste Chopped Fresh Rosemary (or 1-1/2 Teaspoons Dried Rosemary)
- 2 Tablespoons Cornstarch, optional

Directions

Preheat the Air Fryer to 360 or 370 Degrees

In a large bowl, toss the chicken with the seasonings and cornstarch. Place the chicken wings on 1 or 2 racks about 2 inches apart.



Cook for about 30 minutes or until they reach an internal temperature of 165 degrees. Serve.



Recipe Link to Brussel Sprouts w/ Carrots & Summer Squash - <https://bit.ly/39xBcXY>