

AirFried Peruvian Chicken Drumsticks with Green Crema

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

These airfried Peruvianstyle chicken drumsticks are served with a green crema made with spinach lime cilantro and some jalapeño to kick the heat up a notch

Ingredients

- - olive oil for brushing - 1 tablespoon honey - 1 tablespoon olive oil - 2 cloves garlic
- grated - 1 teaspoon salt - 1 teaspoon ground cumin - ½ teaspoon smoked paprika - ½ teaspoon dried oregano - ¼ teaspoon ground black pepper - 6 (4 ounce) chicken drumsticks - 1 cup baby spinach leaves
- stems removed - ¾ cup sour cream - ¼ cup cilantro leaves - ½ jalapeno pepper
- seeded - 2 tablespoons fresh lime juice - 1 clove garlic
- smashed - ¼ teaspoon salt - ¼ teaspoon ground black pepper

Instructions

1. Brush an air fryer basket with olive oil. Combine honey
2. 1 tablespoon olive oil
3. garlic
4. salt
5. cumin
6. paprika
7. oregano
8. and pepper in a large bowl. Add drumsticks; toss to coat. Arrange drumsticks vertically in the prepared basket
9. leaning against the basket wall and one another. Cook in the air fryer at 400 degrees F (200 degrees C) until an instant-read thermometer inserted in the thickest part of drumstick reads 165 degrees F (74 degrees C)
10. 15 to 20 minutes. Rearrange drumsticks with kitchen tongs halfway through cooking for even cooking. Meanwhile
11. make sauce: Combine spinach
12. sour cream
13. cilantro
14. jalapeño
15. lime juice
16. garlic
17. salt
18. and pepper in the bowl of a food processor; process until crema sauce is smooth. Drizzle some crema sauce over drumsticks and serve with remaining crema. Recipe Tip Any extra sauce can be stored in an airtight container and refrigerated for up to 5 days. Use as a salad dressing
19. baked potato topper
20. or on tacos. Editor's Note: Nutrition data for this recipe includes the full amount of sauce. The actual amount of sauce consumed will vary.