



Air Fryer Turkey Legs

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2

Description

This recipe is perfect if you're cooking Thanksgiving for just two people and you don't want to spend the time cooking a whole bird and dealing with all of the leftovers. The skin gets crispy like it has been deepfried while the meat stays juicy and tender.

Ingredients

— - 2 tablespoons olive oil - 2 teaspoons poultry seasoning - 1 teaspoon dried parsley flakes - ½ teaspoon salt
- ½ teaspoon paprika - ? teaspoon freshly ground black pepper - 1 ½ pounds turkey legs

Instructions

1. Preheat the air fryer to 400 degrees F (200 degrees C). Whisk together olive oil
2. poultry seasoning
3. parsley
4. salt
5. paprika
6. and pepper in a small bowl until evenly combined. Brush 1/2 of oil mixture on all the sides of the turkey legs and place into the air fryer basket. Cook for 25 minutes. Brush the tops of the turkey legs with some of the oil mixture. Flip turkey legs over and brush with remaining oil mixture. Cook until turkey is no longer pink at the bone and the juices run clear
7. about 10 more minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). SoupLovingNicole