



Crispy AirFried Chicken

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

2

Description

This air fryerfried chicken is super and makes a juicy and delicious meal The basting mixture is a win and adds an excellent flavor to the crispy skin You can modify this for a whole bird you will need to add more cooking time and you are going to want to truss your chicken to make sure the legs and wings are tucked in Google it its way easier than you think

Ingredients

- - 1 tablespoon ground paprika - 1 teaspoon salt - 1 teaspoon onion powder - 1 teaspoon garlic powder - ½ teaspoon dried marjoram - ½ teaspoon ground sage - ½ teaspoon ground black pepper - ? teaspoon ground nutmeg - 2 (8 ounce) bone-in
- skin-on chicken breast halves - ¼ cup coconut oil
- at room temperature - 2 tablespoons dry sherry - 2 tablespoons lime juice

Instructions

1. Mix paprika
2. salt
3. onion powder
4. garlic powder
5. marjoram
6. sage
7. pepper
8. and nutmeg together in a small bowl. Spread spice rub on all sides of chicken breasts and under the skin. Preheat an air fryer to 400 degrees F (200 degrees C) according to manufacturer's instructions. Mix coconut oil
9. sherry
10. and lime juice together in a small bowl; set aside. Place chicken
11. breast-side down
12. in the air fryer basket and cook for 15 minutes. Brush chicken with reserved basting oil. Flip chicken
13. reduce heat to 360 degrees F (182 degrees C)
14. and cook for another 15 minutes. Baste chicken again with remaining oil and cook until no longer pink at the bone and the juices run clear
15. 6 to 12 more minutes. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C).