



Easy Air Fryer Whole Chicken

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

Using an air fryer to cook a whole chicken is the way to go Youll end up with super crispy skin on all sides and even the white meat stays tender and juicy Dont skip the resting step as this allows the juice to absorb back into the meat

Ingredients

- - 2 tablespoons olive oil - 2 ½ teaspoons Italian seasoning - 2 ½ teaspoons poultry seasoning - 2 teaspoons paprika - 2 teaspoons salt - 1 (5 pound) whole chicken
- giblets removed

Instructions

1. Gather the ingredients. Preheat an air fryer to 360 degrees F (180 degrees C) according to manufacturer's instructions. ALLRECIPES / JULIA HARTBECK Whisk olive oil
2. Italian seasoning
3. poultry seasoning
4. paprika
5. and salt together in a small bowl. ALLRECIPES / JULIA HARTBECK Pat chicken dry using paper towels. Brush spice mixture over entire chicken
6. including underneath the wings. ALLRECIPES / JULIA HARTBECK Place chicken in the basket of the air fryer breast side down; cook
7. undisturbed
8. for 45 minutes. Carefully flip the chicken over using tongs; cook until an instant-read thermometer reads 165 degrees F (74 degrees C)
9. about 20 minutes. ALLRECIPES / JULIA HARTBECK Remove chicken to a cutting board; let rest for 10 minutes. ALLRECIPES / JULIA HARTBECK