

Air fryer smokey BBQ wings RECIPE

# Air fryer smokey BBQ wings



COOK TIME 20 mins PREP TIME 5 mins SERVES

2 x

Air Fryer Smokey BBQ Wings: Big BBQ flavour, no grill needed. Made with MasterFoods Smokey BBQ Marinade and Granulated Garlic.
Share

- Pinterest (opens in new window)
- Facebook (opens in new window)
- Twitter (opens in new window)
- Download (opens in new window)

• Print (opens in same window)

### **INGREDIENTS**

- 1kg chicken wings, cut in half
- 1 tablespoon MasterFoods Garlic Granulated
- 375g MasterFoods Smokey BBQ Marinade
- 1 tablespoon white sesame seeds
- 1 cup MasterFoods Smokey Chipotle No Rules Sauce

#### **RELATED PRODUCTS**



MasterFoods Garlic Granulated 50g

#### See details



MasterFoods Smokey BBQ Marinade 375g

#### See details



MasterFoods Smokey Chipotle No Rules Sauce 250ml

See details

## **METHOD**

1. 1

In a large bowl, combine chicken wings, MasterFoods Garlic Granulated and MasterFoods Smokey BBQ Marinade and toss to evenly coat.

2. 2

Preheat an air-fryer to 200°C and spray with cooking oil.

3. 3

Place the chicken wings, skin-side up, in a single layer in the basket of an air fryer. Cook for 12-15 minutes. Turn chicken and cook for another 5 mins or until dark golden, crisp and cooked through.

4. 4

Place Air Fryer Smokey BBQ Wings onto a serving plate, with a small bowl of MasterFoods Smokey Chipotle No Rules Sauce.

5. 5

Sprinkle with sesame seeds and enjoy!

This recipe was originally developed by TastyOz via BuzzFeed.com.au

**Source URL:** https://www.masterfoods.com.au/recipes/air-fryer-smokey-bbq-wings