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.

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

METHOD

1. In a large bowl, combine chicken wings, MasterFoods Garlic Granulated and MasterFoods Smokey BBQ Marinade and toss to evenly coat.
2. Preheat an air-fryer to 200°C and spray with cooking oil.
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. Place Air Fryer Smokey BBQ Wings onto a serving plate, with a small bowl of MasterFoods Smokey Chipotle No Rules Sauce.
5. Sprinkle with sesame seeds and enjoy!

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

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