

Crispy Halal Air Fryer Chicken Wings: Savoury American Appetiser

Tossed in a seasoned rub and cooked until golden brown and crisp



PREP
15 min

COOK
20 min

TOTAL
40 min

SERVES
4 servings

CALORIES
350 kcal

Ingredients

- 2 lbs raw chicken wings, flats & drumettes, patted dry
- 1 tbsp olive oil, or neutral oil
- 1 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp baking powder, optional, for extra crispness
- 2 tbsp hot sauce, for coating, optional
- 1 tbsp unsalted butter, melted
- 1 tbsp honey, optional, for sweet glaze

Instructions

1. Dry the wings: Pat the wings dry with paper towels. You must remove excess moisture so the skin can crisp up properly in the air fryer.
2. Mix the rub: Whisk the olive oil, salt, pepper, paprika, garlic powder, onion powder, and baking powder in a large bowl. Ensure the spices are well combined to create an even dry rub.
3. Coat the chicken: Add the dried wings to the bowl. Toss them until every piece is evenly coated with the spice mixture.
4. Heat the air fryer: Preheat the air fryer to 200 °C (400 °F) for 2 minutes. This reduces overall cooking time and improves the browning of the skin.

5. Arrange the wings: Place the wings in a single layer in the basket. Leave a few inches between each piece so the hot air circulates. Cook in batches if they do not fit.
6. Air fry the wings: Cook for 10 minutes, then flip the wings with tongs. Cook for another 8–10 minutes until the skin is golden brown and the internal temperature reaches 74 °C (165 °F).
7. Prepare the sauce: Combine the hot sauce, melted butter, and honey in a small bowl or saucepan. Stir until the mixture is smooth.
8. Glaze and rest: Toss the cooked wings in the warm sauce for maximum flavour. Let the wings rest for 5 minutes so the juices redistribute.

Notes

What to serve with it Serve these wings with celery and carrot sticks and a side of blue-cheese or ranch dipping sauce. You can add corn on the cob or a light green salad for a balanced plate. For a different presentation, slice the wings and use them as a taco filling with lettuce, salsa, and avocado.

Storing and reheating Store leftovers in an airtight container in the refrigerator for up to 4 days or in the freezer for up to 3 months. Reheat at 177 °C (350 °F) for 5–7 minutes. This ensures the meat is piping hot while the skin regains its crispness without overcooking the interior.