



Jerk Chicken Wings



Servings: 2



Time: 30 mins



Course: Appetizer, Dinner,
Side Dish



Equipment: Air Fryer

Air Fryer made Calypso Jerk Chicken Wings is perfectly moist rotisserie-style chicken with crispy skin.

INGREDIENTS

- 2 Pounds
Chicken Wings
(Wing Tips
Removed)
- 1 teaspoon salt
- 1 Tablespoon
NOXX
CARIBBEAN
TASTE Calypso
Jerk Rub
- 1 Tablespoon
Corn-starch
- 1 teaspoon Olive
Oil

INSTRUCTIONS

1. Trim wing tips from chicken wings and put Chicken Wings in a Bowl. Sprinkle chicken wings with salt.
2. Coat the Wings with the NOXX CARIBBEAN TASTE Calypso Jerk Rub.
3. Sprinkle Corn-starch over the Chicken
4. Mix up Chicken Wings to Coat with Ingredients
5. Put Chicken Wings in Air Fryer Basket trying to get them in a single layer.
6. Spray wings with the Olive Oil Sprayer (If you do not have drizzle wings before putting in basket)
7. It is ok to have them overlap a bit but do not have them stacked on top of each other. Assuring to get even air circulation.
8. Turn Air Fryer to 380°C and a cooking time of 20 to 22 Minutes. Shake or Flip Chicken Wings halfway through cooking time. Check wings 20 minutes later to see if they are done. Cook a few minutes more if you like them crispy.
9. Serve with Celery and Blue Cheese or Ranch Dressing.

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