Crispy Garlic Parmesan Wings

Ingredients:

2 kgs wings, split at joints, tips discarded

1 cup all-purpose flour

2 teaspoons garlic powder

2 teaspoons paprika

1 cup parmesan cheese, grated

8 tablespoons melted butter

Salt and Pepper to taste

Fresh parsley, chopped, for garnish

1. Pat the chicken wings dry with paper towels. Season with salt and black pepper.

2. In a bowl, mix the all-purpose flour, garlic powder and paprika. Dredge each chicken wing in the flour mixture, shaking off the excess.

3. Preheat your airfryer to 200C for 5 minutes.

4. Lightly grease the air fryer basket with cooking oil. Place the coated chicken wings in a single layer in the rack/basket, making sure they don't touch or overlap. Cook in batches if necessary.

5. Air fry the wings for 25-30 minutes, turning them halfway through the cooking time, or until golden brown and crispy. The cooking time may vary depending on the size, so keep an eye on them.

6. While the wings are cooking, prepare the garlic parmesan coating: in a small sauce pan, melt the butter over medium heat. Add the minced garlic and sauté for 1-2 minutes until fragrant. Remove from the heat and stir in the grated parmesan cheese.

7. Once the wings are cooked, transfer them to a large bowl. Pour the melted garlic parmesan mixture over the hot wings. Toss gently to coat the wings evenly with the sauce.

8. Transfer the coated wings to a serving plate. Garnish with freshly chopped parsley.