

SEASONED AIR FRYER CHICKEN

Serves 4 to 6.

By Dennis W. Viau; modified from one of my one recipes.

The idea for this recipe came from my Finger Lickin' Chicken recipe, for which I make a seasoned coating mix. It doesn't work in an air fryer. I thought, "What if I were to make the seasoning mix without the flour?" I tried it and the chicken was delicious.



Ingredients:

4 to 6 chicken skin-on thighs, depending on how many will fit in the basket of your air fryer

You could use drumsticks instead.

Neutral flavored oil for coating

Salt for seasoning

For the Seasoning Mix (this makes a lot; save the extra in a jar to use later):

1 teaspoon ground oregano*

1 teaspoon chili powder, mild or as spicy as you like it

1 teaspoon ground sage

1 teaspoon ground basil

1 teaspoon ground marjoram

2 teaspoons ground pepper, black or white

2 tablespoon salt

2 tablespoons paprika

1 teaspoon onion powder

1 teaspoon garlic powder

Optional: ½ teaspoon MSG, often sold as "Accent Flavor Enhancer"

Directions:

Combine the seasoning mix ingredients and mix thoroughly. Set aside until needed.

Pat the chicken pieces dry with paper towel. Brush each with a little oil on both sides. Season with salt. Dust lightly with the seasoning mix. Arrange in a single layer, skin side up, in the basket of an air fryer.

Cook 25 to 30 minutes at 360°F (180°C) or until thoroughly cooked. You can check doneness with a digital meat thermometer. Chicken is safe to eat when cooked to 165°F (74°C) when tested in the thickest part of the meat.

*If you can't find all the ground herbs at your grocery store, you can order them on Amazon.