

YIELD: 2 SERVINGS

AIR FRYER CHICKEN DRUMSTICKS

How to cook chicken drumsticks in an air fryer.

PREP TIME

5 minutes

COOK TIME

20 minutes

TOTAL TIME

25 minutes



INGREDIENTS

- 4 chicken drumsticks (2 per serving)
- 1 tablespoon olive oil
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried basil (or Italian herbs)
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper

INSTRUCTIONS

1. Preheat air fryer to 360°F/ 180°C.
2. Pat the chicken legs dry with a paper towel.
3. Mix the seasoning ingredients and oil in a large bowl, then add the drumsticks and toss to ensure that each chicken leg is thoroughly coated [Note 1].
4. Arrange drumsticks in a single layer in your air fryer basket, ensure they are not touching [Note 2].
5. Air fry chicken drumsticks for 20-25 minutes [Note 3] until the internal temperature reaches 165°F / 75°C in the center of the thickest drumstick.
6. Serve immediately. Enjoy!

SEASONING

The recipe below uses a simple homemade seasoning mix of smoked paprika, garlic powder, onion powder, dried basil, salt and pepper. You can also use a store-bought seasoning mix, a dry rub, a marinade, or just some sauce (see more details in section below). Some spices we like to use for this recipe include:

Cajun seasoning

A simple marinade made from sweet chili sauce, lime juice and soy sauce

Teriyaki sauce

BBQ sauce

Honey and soy sauce

Paprika and cayenne pepper