

# Crispy Chicken Wings from the Airfryer

Here is a simple recipe for crispy chicken wings from the hot air fryer or Airfryer. With the help of the air fryer, the chicken wings become wonderfully crispy and juicy without having to fry them in oil. These delicious chicken wings are not only an ideal snack between meals but are also perfect as a party snack or as a main course with a side dish of your choice. Try it out and enjoy this delicious and healthy dish in just a few steps!

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## Zutaten

- 500 g Chicken Wings
  - 1 tbsp rapeseed oil
  - 1 TL Paprika powder scharf
  - 1 TL Paprika powder edelsüß
  - 1/2 tsp salt
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## Zubereitung

1. Wash the chicken wings and pat dry, break them apart and cut them through at the joint with scissors
2. In a bowl, mix the rapeseed oil, paprika powder and salt.
3. Add the chicken wings to the bowl and mix well with the marinade.
4. Put everything in the basket of the air fryer and bake at 200°C for 20-25 minutes, after half of the cooking time turn the wings once and continue baking until the chicken wings are crispy and golden brown.
5. Remove the chicken wings from the air fryer and serve.

▷ For example, you can serve the chicken wings with various dips such as BBQ sauce or blue cheese dip.