KitchenBooQ

Air-Fryer Fried Chicken

Serves: 4 | Cooking Time 45 minutes | Level: Capable



INGREDIENTS

4 large bone-in chicken thighs
1 cup (120 g) all-purpose flour
1 tsp (5 g) smoked paprika
1/2 tsp (3 g) garlic powder
1/2 tsp (3 g) onion powder
1/4 tsp (1 g) cayenne pepper
1 tsp (6 g) kosher salt, plus more to taste
1/2 tsp (2.5 g) black pepper
2 large eggs
1 tbsp (15 ml) hot sauce or Frank's RedHot
1 cup (90 g) panko breadcrumbs
1/4 cup (30 g) grated Parmesan cheese
3 tbsp (45 ml) olive oil, divided
Cooking spray

Notes
For best results, do not overcrowd the air fryer basket; cook in batches if necessary. Store leftovers in an airtight container in the refrigerator within two hours of cooking and reheat in the air fryer at 350F (175C) for 5 minutes to restore crispiness. Never store cooked chicken at room temperature.

PREPARATION

1. Pat the chicken thighs completely dry with paper towels to ensure maximum crispiness. Season generously on all sides with kosher salt and black pepper.

2. In a medium bowl, whisk together the eggs and hot sauce until smooth. Set aside.

3. On a large plate or shallow dish, combine the flour, smoked paprika, garlic powder, onion powder, cayenne pepper, and 1/4 teaspoon of salt. Mix well.

4. Dredge each chicken thigh in the seasoned flour, shaking off any excess. Dip into the egg mixture to coat completely, then press firmly into the panko breadcrumbs mixed with Parmesan cheese until fully covered. Place on a clean wire rack or plate. Repeat for all pieces.

5. Preheat your air fryer to 375F (190C) for 3 minutes if your model requires preheating.

6. Lightly spray the basket of the air fryer with cooking spray. Arrange the breaded chicken thighs in a single layer, ensuring they do not touch or overlap. Spray the tops generously with cooking spray and drizzle evenly with half of the olive oil.

7. Cook on high for 12 minutes. Carefully flip each piece using tongs, spray the other side with cooking spray, and drizzle with the remaining olive oil. Continue cooking for another 8 to 10 minutes, or until the internal temperature reaches 165F (74C) at the thickest part and the coating is deeply golden brown.

8. Transfer the chicken to a wire rack set over a baking sheet to rest for 5 minutes before serving. This allows the crust to set firmly so it stays extra crunchy.