BANGIN SPICES

RECIPE #008

BOLD. FUN. BIG FLAVOR.

CHICKEN N WAFFLE AIR FRYER CHICKEN THIGHS

CRISPY. JUICY. SWEET. SAVORY. GAME CHANGER!



20 MINUTES

EASY TO MAKE

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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RECIPE #008

CHICKEN N WAFFLE

AIR FRYER CHICKEN THIGHS

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 1 tbsp olive oil
- 1 tbsp **Chicken N Waffles Seasoning**
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp black pepper
- 1/4 tsp salt
- 1 tbsp honey
- Optional: chopped chives for garnish

MADE WITH CHICKEN N WAFFLES SEASONING



TIP: Don't overcrowd the basket! Cook in batches if needed for maximum crispiness.

INSTRUCTIONS

1. Pat chicken thighs dry with paper towels. Brush or rub with olive oil.
2. In a small bowl, mix together **Chicken N Waffles Seasoning**, garlic powder, onion powder, black pepper, and salt.
3. Season both sides of the chicken thighs generously with the spice mixture.
4. Place chicken thighs in the air fryer basket, skin side down.
5. Air fry at 380°F for 12 minutes.
6. Flip the chicken over (skin side up). Air fry for another 8–10 minutes, or until the internal temperature reaches 165°F and the skin is crispy.
7. Remove from air fryer and brush with honey while hot.
8. Let rest for 3–5 minutes. Garnish with chopped chives if desired and serve!