

Recipe: Crispy Air Fryer Game Day Wings

This recipe serves 4–6 people and can easily be doubled for a big watch party.

Ingredients:

- 2 lbs chicken wings (drumettes and flats)
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp salt
- ½ tsp black pepper
- ½ cup buffalo or honey BBQ sauce (or your favorite wing sauce)
- Optional garnishes: chopped green onions, ranch or blue cheese dressing

Instructions:

1. Prep the Wings

Preheat your **Café wall oven** to **Air Fry mode at 400°F**. Pat wings dry with paper towels for maximum crispiness.

2. Season

In a large bowl, toss wings with olive oil, garlic powder, onion powder, smoked paprika, salt, and pepper until evenly coated.

3. Air Fry

Arrange the wings in a single layer on the air fry tray (included with your Café oven). Cook for 20 minutes, flipping halfway through.

4. Sauce & Finish

Once the wings are crisp and golden, transfer them to a bowl. Toss with buffalo or honey BBQ sauce until evenly coated. Return to the oven for 3–4 minutes on Air Fry mode to set the sauce.

5. Serve

Arrange on a platter and garnish with green onions. Serve hot with ranch or blue cheese dressing.