

Treasure Barrel

Lemon Pepper Air Fryer Chicken Wings

10 min Prep time	**28 min** Cook time	**38 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Chicken & Dry Rub

- [ ] 2 lbs chicken wings (drumettes & flats)
- [ ] 1 tsp sea salt
- [ ] 1 tsp black pepper
- [ ] 1 tsp garlic powder
- [ ] 1 tbsp lemon pepper seasoning (optional, for extra zest)

Lemon Butter Sauce

- [ ] 4 tbsp unsalted butter, melted
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tbsp lemon zest

Garnish

- [ ] 1 tbsp fresh parsley, chopped (for garnish)

Instructions

1. Start by patting your chicken wings dry with paper towels. Honestly, it's a bit of a chore, but it's the only way to get that skin really crispy. Pop them into your large bowl once they're dry.
2. In a smaller bowl, whisk together your sea salt, black pepper, garlic powder, and that optional lemon pepper seasoning. Just make sure it's all evenly mixed up.
3. Toss the wings in that dry seasoning mixture. I like to really get in there so every single piece is thoroughly coated.
4. Preheat your air fryer to 360°F (182°C) for about 5 minutes. Arrange the wings in a single layer—don't crowd them! Cook for 25 minutes, and remember to shake the basket halfway through so they crisp up evenly.
5. While those are sizzling away, whisk your melted butter, fresh lemon juice, and lemon zest together in a separate bowl. It smells so bright and fresh, wow.
6. Once the wings are done, pull them out and immediately toss them in the lemon butter sauce. You want every piece to be beautifully glistened.
7. Pop the sauced wings back into the air fryer for another 3–5 minutes. This lets the sauce form a lovely golden glaze. Just make sure they hit an internal temperature of 165°F (74°C).
8. Transfer everything to a platter. Now, the hard part: let them rest for 5 minutes so the flavors can settle. Sprinkle on the chopped fresh parsley and you're all set.

Nutrition per serving

420 kcal	28 g	4 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Patting the wings dry is the secret to avoiding soggy skin.
- Shaking the basket is essential for an even golden-brown finish.
- Resting the wings for a few minutes makes the sauce cling better.