



## Air Fryer KFC Chicken Recipe

### Description

This air fryer KFC chicken recipe is even better than the original! Say goodbye to takeout and hello to this copycat KFC copycat recipe!

### Ingredients

#### Chicken Ingredients:

- 1 cup buttermilk
- 2 large eggs
- 1 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 8 pieces chicken, thighs, breasts, wings, or legs

#### Seasoning Mix:

- 3 tablespoons paprika
- 1 1/2 tablespoons garlic powder
- 1 tablespoon onion powder
- 2 teaspoons salt
- 2 teaspoons celery salt
- 2 teaspoons black pepper
- 2 teaspoons dried mustard powder
- 2 teaspoons ground ginger
- 1 teaspoon dried thyme
- 1 teaspoon dried basil
- 1 teaspoon dried oregano

default watermark

## Instructions

- In a large bowl, mix the eggs and buttermilk, whisk to combine.
- In another bowl, mix the flour, cornstarch, paprika, garlic powder, onion powder, salt, celery salt, pepper, mustard, ginger, thyme, basil, and oregano. Whisk to combine.
- Preheat your air fryer to 375 degrees for 5 minutes.
- Dip your chicken into the buttermilk mixture, let any excess drip off.
- Then place the chicken into the flour mixture and press the flour onto the chicken to make sure it sticks. Shake off any excess.
- Spray the basket with olive oil, and then place the chicken into the basket. Generously spray your chicken with cooking spray. Air fry for 25-30 minutes, flipping halfway through and spraying with more cooking spray.
- Chicken is done with it reaches 165 degrees F, and the outside is golden brown.
- Plate, serve, and enjoy!

## Equipment

- Air Fryer

## Nutrition

Serving: 1 Serving Calories: 170 kcal Carbohydrates: 30g Protein: 6g Fat: 3g Saturated Fat: 1g Polyunsaturated Fat: 1g Monounsaturated Fat: 1g Trans Fat: 0.01g Cholesterol: 51mg Sodium: 1216mg Potassium: 143mg Fiber: 2g Sugar: 2g Vitamin A: 241IU Vitamin C: 5mg Calcium: 64mg Iron: 2mg

## Category

1. Air Fryer Recipes

## Date

18/09/2024