

# Hot & Crispy Air Fryer Chicken Wings



## Ingredients:

- 1 tsp ground Turmeric
- 1 tsp ground Cumin
- ½ tsp ground Pepper
- ½ tsp ground Salt

## Directions:

1. Rinse chicken and pat dry.
2. Combine all the ingredients into a bag or bowl, close and shake until all chicken wings are coated.
3. Place chicken in Air Fryer at 375 degrees, cook for 10 minutes.
4. Flip chicken and cook another 10 minutes or until crispy.
5. Optional: Serve with a low-calorie dip.