

Helergon Kitchen

Lemon Pepper Air Fryer Chicken Wings

10 min Prep time	**25 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Wings & Seasoning

- [ ] 2 pounds chicken wings (24 wings)
- [ ] 1 tablespoon olive oil (optional for extra crisp)
- [ ] 1 teaspoon sea salt
- [ ] 1 teaspoon cracked black pepper
- [ ] 1/2 teaspoon garlic powder
- [ ] 2 teaspoons fresh lemon zest
- [ ] 1 tablespoon fresh lemon juice

The Finishing Butter

- [ ] 1/4 cup unsalted butter, softened

Instructions

1. First things first, let's get that air fryer preheating to 400°F (200°C). While that's warming up, take a few minutes to pat the 2 pounds chicken wings (24 wings) really dry with paper towels. Honestly, don't skip this—removing that extra moisture is the secret to getting them to crisp up just right.

2. Grab a medium bowl and stir together your 1 teaspoon sea salt, 1 teaspoon cracked black pepper, 1/2 teaspoon garlic powder, 1 tablespoon olive oil (optional for extra crisp), 2 teaspoons fresh lemon zest, and 1 tablespoon fresh lemon juice. Now, just toss in the wings and stir until every single piece is evenly coated. It smells wonderful already, doesn't it?

3. Carefully place your seasoned wings in the air fryer basket. You'll want a single layer here—so, please don't overcrowd them or they won't crisp. If you have a smaller air fryer, just cook them in two batches. No rush.

4. Set the timer and air fry for 12 minutes. After that, use your tongs to flip the wings over, then let them cook for another 13 minutes. That's 25 minutes total. You're looking for a deep, beautiful golden brown.

5. While those wings are finishing their magic, take your 1/4 cup unsalted butter, softened, and melt it in a small saucepan or the microwave. Just about 30 seconds should do it—we just want it warm and fluid.

6. As soon as the wings come out, move them immediately into a bowl and pour that warm butter over them. Toss them gently so every edge is coated and glossy. Wow, the smell of that lemon butter is just heavenly.

7. Serve these up right away. I like to add a tiny bit more lemon zest on top if I'm feeling fancy, and pair them with whatever dipping sauce you love most.

Nutrition per serving

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

Tips & notes

- Patting the wings dry is the most important part for a crispy skin.
- Cooking in batches is better than crowding the basket.
- Tossing in butter immediately after cooking locks in the flavor.