



# Air Fryer Fried Chicken

## INGREDIENTS

2 – 3 pieces of chicken. Skin on works best.

10 oz seasoned flour (Try Kentucky Kernel)

2 Eggs (for egg wash)

4 - 6 oz half & half (for egg wash)

2 tsp salt/pepper/garlic mixture (try Kinder's "The Blend")

1 tsp Greek seasoning (Try Cavender's)

½ tsp Rosemary

Spray olive oil

## METHOD

Prepare egg wash in a medium bowl by beating eggs and half & half together – set aside.

In a large bowl mix seasoned flour, Greek seasoning, rosemary, and salt/pepper/garlic mixture.

Lay chicken in the dry mixture and turn so covered on all sides.

Dip chicken in egg wash, and then return to dry mixture to coat again.

Heat air fryer to 375. Spray inside of fryer pan with olive oil.

Set chicken, one piece at a time, into air fryer pan, and spray each one with olive oil.

Cook for 18 minutes.

Turn Chicken over and spray other side with olive oil.

Cook for 18 minutes.

Remove from fryer.

Time to eat!

