



Air-fried

Crispy Chicken

Time: 30 minutes

Makes: 4 chicken thighs



Ingredients

4 boneless chicken thighs, skin on

1 Tbsp avocado oil

1-2 Tbsp fresh lemon juice

1-2 tsp Sutter Buttes Lemon Herb Seasoning

Directions

Place the chicken thighs in a glass bowl. Add the oil, lemon juice, and seasonings. Rub the oil and seasonings all over the chicken and under the skin of each. Let marinate for 20 minutes.

Spray the air fryer basket with coconut oil or avocado oil to prevent sticking. Lay the thighs evenly spaced apart on the high rack. You may have to do two batches if they are larger in size. Close the unit and set the temperature to 350°F and the timer to 20 minutes. Check them for doneness, and flip if desired. If needed, set timer for another 10 minutes for maximum crispiness.