

# KFC Air Fried Chicken

1. Dip chicken thighs or dumbsticks in egg wash
2. Cover chicken in the dredge (below); about 1/4 cup per thigh
3. Rest for 20min at room temperature
4. Coat air fryer rack in oil
5. Place chicken skin-side-down and spray with lots of oil
6. Air fry for 20min @ 380F, flipping half way then spraying with more oil at half-way point

Note: boneless thighs require less time.

Dredge:

- 2 cups all-purpose flour
- 1 tbsp onion powder
- 2 tbsp garlic powder
- 2-3 tbsp Kosher salt
- ½ tbsp basil
- ½ tbsp thyme
- ⅓ tbsp oregano
- 1 tbsp celery salt
- 1 tbsp ground black pepper

- 1 tbsp dried mustard
  - 4 tbsp paprika (smoked optional)
  - 1 tbsp ground ginger
  - 3 tbsp white pepper
  - Pinch of MSG
- 

Revision #2

Created 2026-04-26 18:28:18 EDT by brandon

Updated 2026-04-26 19:22:41 EDT by brandon