



SMOKEY PECAN AIR FRYER CHICKEN

* Thanks to Terry Baumle for sharing the photo and recipe!

Chicken pieces of your choice:
8 drummies or
1 package of wings or
6 thighs or breasts

2 tsp. **Fresh Harvest Garlic Olive Oil**

1 cup panko crumbs

½ cup flour

1 tsp. baking powder

2 Tbsp. **Smoky Pecan Rub & Seasoning**

1 tsp. Sunset Seasoned Salt

Place chicken in a medium sealable bag . Add 2 tablespoons of **Fresh Harvest Garlic Olive Oil**, shake and massage until coated.

In a bowl add the rest ingredients and mix well. Add to the bag of chicken pieces. Shake until well covered.

Place the chicken on 2 racks of air fryer. Air fry for 25 minutes. Bake for 15 minutes after exchanging the 2 racks. Serve with your favourite sides.

Side Dish ideas:

Italian Rustico potato skins

Garden salad with Creamy Vidalia

Onion & Poppy Seed Dressing

Fresh garden carrots

