



*It only takes a few simple ingredients and an air fryer to take chicken to the next level. But you may want to double this recipe – these chicken wings didn't last long!*

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## Korean BBQ Air-Fried Chicken Wings

### Ingredients

10 chicken wings  
17.6 oz. jar of prepared Korean BBQ/Bulgogi Marinade  
3 tsp. sesame seed oil  
2 green onion tops, chopped small  
2 tsp. sesame seeds  
Cooking spray

### Method

Combine chicken wings and full jar of bulgogi marinade in 1-gallon freezer bag. Place in refrigerator at least 2 hours (I refrigerated mine overnight).

Remove bag from fridge and let it sit at room temperature for 20 to 30 minutes.

Preheat air fryer to 360°F for 5 minutes.

Pour contents of bag into large bowl. Add sesame seed oil and use a rubber spatula to stir and coat.

Place all 10 chicken wings in air fryer basket. Spray over top and sides with cooking spray. Secure basket in fryer and cook at 360°F for about 25 minutes making sure to check and move them around several times during cooking.

Remove from basket when browned and cooked through. Sprinkle with green onions and sesame seeds.