

RE-HEATING PRE-COOKED CHICKEN WINGS

F EASY

Last Modified: 02/15/2023

PREHEAT: 5 Min
COOK: 10 To12 Min
AIR FRYER: 350 Or 400

AIR FRYER

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Frozen	Chicken Wings (Flats & Drummettes)	Pre-Cooked
		OR	
12	Thawed	Chicken Wings (Flats & Drummettes)	Pre-Cooked

PREPARATION

FACTOID	Unless you like cold wings, re-heating them in the Air Fryer is a perfectly acceptable quick option. YOUR PROBLEM: Those Wings WILL likely become dried out & nasty. THE FIX: You need to FRESHLY coat the Wings in a Sauce after re-heating (even if they already had a Sauce on them from before).
FACTOID	FROZEN REHEAT: Place the frozen Wings in the Basket (Stacking is OK). Set the Air Fryer temperature to 350 degrees and pre-heat for 5 minutes. Insert the Basket and Air Fry for 12 minutes. Coat the Wings in fresh Sauce & enjoy.
FACTOID	THAWED REHEAT: Place the thawed Wings in the Basket (Stacking is OK). Set the /air Fryer temperature to 400 degrees and pre-heat for 5 minutes. Insert the Basket and Air Fry for 10 minutes. Coat the Wings in fresh Sauce & enjoy.
CAUTION	You can re-heat more than 12 Wings at once, but you need to shake the basket halfway through frying and increase the time by a minute or two for every extra 4 wings.
CAUTION	If the Wings are Breaded, you cannot re-heat more than a single layer of Wings at a time. Air Fry Breaded Wings for an extra minute or two.

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