

# How To Make Best Chicken Thighs In Air Fryer.

## INGREDIENTS

2,5 lb chicken thighs bone in skin on

2 tbsp soy sauce

2 tbsp oyster sauce

2 tbsp honey

2 tbsp sesame oil

2 tbsp cooking wine

2 tbsp ginger paste

2 tbsp garlic powder

2 tbsp chili garlic sauce

1 tsp smoked paprika

1 tsp onion powder

## INSTRUCTIONS

6 pcs thighs 2,5 lb chicken thighs bone in skin on. I will marinade with 2 tbsp of soy sauce + 2 tbsp of oyster sauce + 2 tbsp of honey + 2 tbsp of sesame oil + 2 tbsp of cooking wine + 2 tbsp of ginger paste + 2 tbsp of garlic powder + 2 tbsp of chili garlic sauce + 1 tsp of smoked paprika + 1 tsp of onion powder, mix it together and let marinade for at least 30 minutes. Instant Pot I spray air fryer basket with 1 tbsp of avocado oil and preheat at 380F. Then I put chicken thighs into basket skin side up. Close the Air Fryer Lid and press air fry at 380F for 15 minutes Inside temperature of chicken should be at least 165F. Then I broil it at 400F for 3 minutes. Take thighs out and put them on a plate Then do second batch. You can eat them or you can make fries. I use frozen fries spray them with avocado oil and salt close the lid, press air fry at 375F for 10 minutes. Frye should have inside temperature of 200F.

