

How To Make Best Frozen Chicken Wings Instant Pot.

INGREDIENTS

10 frozen chicken wings

1 tbsp season salt

1,5 cup water

1/4 cup of Redhot buffalo sauce

1 tbsp chili garlic sauce

INSTRUCTIONS

Season 10 chicken wings with 1 tbsp of season salt and I will add 1,5 cup of water to instant pot and I will put trivet in pot and put frozen chicken wings on trivet and close the lid, press pressure cook on hi for 6 minutes. When is done I will do quick release, open the lid take chicken out and put them in a bowl. I take trivet out and dump the liquid from pot wipe the pot and dry chicken wings. I put 1 tbsp of season salt and put trivet back and put chicken wings on top of the trivet. Press cancel put air fryer lid. Press air fry at 380 F for 15 minutes. I check after 8 minutes turn chicken wings and continue cooking. I check after 13 minutes and continue cooking for 2 more minutes at 400F. Open the lid and take chicken wings out and put them in a

bowl and add 1/4 cup of RedHot buffalo sauce and 1 tbsp of chili garlic sauce and mix it up. I will let it rest it for 5-8 minutes and eat