

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Co Chicken
Wings

2 Yukon Gold potatoes,
wedged

1 tsp extra virgin olive oil

Kosher salt

Black pepper

Your favorite sauces like
Chili Crisp and Buffalo
Sauce.

Preparation

- 1 Preheat your Air Fryer to 400°F / 205°C.
- 2 Cut your potatoes into even wedges and let them sit in a salt and cold water bath for 10 minutes. Remove them from the brine (discarding the liquid) and pat them dry on a towel.
- 3 Line the sheet tray of the Air Fryer with tinfoil and place the potato wedges on the tray. Lightly season with extra virgin olive oil, kosher salt, and black pepper.
- 4 Place the chicken wings in the basket of the Air Fryer. Lightly season with kosher salt and black pepper.

Cook

- 5 Set your preheated Air Fryer for 18 minutes.
- 6 Place the potato wedges in the bottom position of the Air Fryer. Place the chicken wings in the middle position of the Air Fryer.
- 7 At the halfway time, 9 minutes, flip the wings and fries to ensure they cook and crisp evenly.
- 8 Once the wings and fries come out of the Air Fryer, place them into two separate large mixing bowls and toss them with your favorite seasonings. We suggest trying a variety of sauces for the wings such as Buffalo or hot sauce, lemon and black pepper, and Chili Crisp. For the fries, we suggest tossing them with an herb seasoning such as dried rosemary and garlic.

Plating

- 9 Add your wings and fries to a spread that contains your favorite Game Day foods! We displayed a variety of sandwiches, flatbreads, wings, and fries with our favorite sweet, savory, and salty condiments.

Bete'avon!

