Air Fryer Chicken Drumstick Recipes

Make air fryer chicken drumstick recipes using chicken drumstick and the air fried method below. Cook in batches if necessary; basket capacity changes cooking time.

PREP	COOK	ADDITIONAL	YIELD
15 min	25 min	5 min	4 servings



INGREDIENTS

- 8 chicken drumsticks, about 2 1/2 lb (1.1 kg)
- 1 tbsp (15 ml) olive oil
- 1/2 tsp (3 g) salt
- 1/4 tsp (0.5 g) pepper
- 1 tsp (2 g) paprika
- 1/2 tsp (1 g) garlic powder

METHOD

1. Preheat air fryer to 380°F (195°C), if your appliance requires it. Pat drumsticks dry.
2. Coat chicken with oil, salt, pepper, paprika and garlic powder.
3. Arrange in a single layer with space around pieces; cook 22-28 minutes, turning halfway.
4. Confirm each drumstick reaches 165°F (74°C), away from bone. Cook longer if needed; rest 5 minutes.

FOOD SAFETY Check chicken reaches 165°F (74°C) in the thickest part, avoiding bone. For a whole bird check breast and innermost thigh and wing. Time and color do not replace a thermometer check.

Tips, Serving & Storage

Practical notes for safe cooking, flavorful results and keeping leftovers.

COOK’S TIPS & MISTAKES

- Cook in batches if necessary; basket capacity changes cooking time.
- Relying on color alone for doneness.
- Overcrowding the pan.
- Using utensils that touched raw chicken on cooked food.
- Adding salt before tasting the sauce.

DONENESS

- Check chicken reaches 165°F (74°C) in the thickest part, avoiding bone. For a whole bird check breast and innermost thigh and wing. Time and color do not replace a thermometer check.

VARIATIONS

- Herb: use oregano.
- Lemon: finish with lemon juice.

SERVING

- Divide into 4 portions. Serve with cooked vegetables or a green salad; spoon any sauce over the chicken.

STORAGE, FREEZING & REHEATING

- Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below; use within 3-4 days. Include any previous storage time of cooked chicken.
- Freeze cooled portions promptly in airtight containers for up to 2 months for best quality. Thaw in the refrigerator. Cream sauces may separate and crisp coatings soften.
- Reheat leftovers to 165°F (74°C) throughout. Warm gently in a covered skillet with a splash of water; use a 350°F (175°C) oven for breaded pieces.

QUICK FAQ

How do I check doneness? Measure 165°F (74°C) in the thickest part with a food thermometer.

Can I prepare it ahead? Prepare ingredients separately and refrigerate promptly; cook as directed.

What is the main technique? Cook in batches if necessary; basket capacity changes cooking time.