

# South American Fusion Wings

## Ingredients

Full Wings

Aji Amarillo (yellow pepper) Paste/Salsa, usually found at a Latino/Mexican grocery store or shopping online.

Carne Asada Seasoning Mix (generally blend)

Olive Oil

Air Fryer

## Directions

Warm up the air fryer to 350-360 for 2-3 minutes before putting wings in

Half the wings (split the drumette from the wing ding)

Put the wings in a bowl, I do one table spoon of Aji Amarillo paste in for 6-8 half wings.

I sprinkle maybe a tablespoon of the seasoning blend.

I drizzle a little olive oil on the wings, and maybe a little in the air fryer bottom.

Stir it all around, so the pepper paste is well distributed. I try to get it all golden looking so I know it has spread well.

I put the wings in for 7 minutes, at the end of 7 minutes I rotate them (or shake them up good)

After the 14 minutes, I assess, and usually do 4-5 minutes more. Then rotate/toss again.

Once they are done, I increase the temperature to 390, and crisp them for 2 minutes.