

Crispy Chicken Thighs with Garlic and Rosemary



Best Crispy Chicken Thighs... Crispy Chicken Thighs.pdf

My Air Fryer Instructions

- Mix ingredients in bowl including 1 tbsp crushed garlic.

- Add chicken thighs to air fryer for 15 min at 350
- Flip chicken and drizzle mixture over chicken, cook at 380 for 10 min or done.
- Remove chicken from air fryer
- Drizzle mixture under grate of air fryer over chicken

Notes

- subbed dried rosemary for fresh
- subbed crushed garlic instead of fresh garlic.

Serve with basmati rice.

Reference

<https://www.countryliving.com/food-drinks/a28942039/crispy-chicken-thighs-with-garlic-and-rosemary-recipe/>