Air Fryer Teriyaki Chicken Wings

Ingredients

- 2 Lbs Chicken Wings
- 1 Tablespoon Cornstarch
- Small Pinch Salt/Pepper
- 1/2 Cup Teriyaki Sauce

Directions

1. If using store bought teriyaki sauce it will need to be thickened. See notes.
2. Pat chicken wings dry with a paper towel. Toss with cornstarch, salt and pepper. Transfer wings to greased air fryer basket.
3. Air fry at 400ºF for 25 minutes or until just about cooked through. Toss wings in teriyaki sauce then return to air fryer basket. Spoon any sauce remaining in the bowl over the wings.
4. Air fry at 400ºF for 3 minutes or until wings are cooked through.