

# Oat-Crusted Buffalo Chicken

## Ingredients

- 1 cup Quaker® Oat Flour
- 16 oz (1 lb) chicken wings or chicken breast cut into bite-sized pieces
- 1 tbsp oil; vegetable or canola
- 1 tsp baking powder
- 1 tsp garlic powder
- 1 tsp paprika
- 1 cup milk (or dairy alternative)
- Salt and pepper to taste
- Buffalo hot sauce, as desired

## How to make it

1. Preheat air fryer to 400°F.
2. Toss the chicken with oil, salt, pepper, and baking powder.
3. Make a batter using oat flour, garlic powder, paprika, salt, pepper, and milk. Add the chicken into the batter, mix to coat well.
4. Lightly grease your air fryer basket or rack. Arrange chicken in a single layer (working in batches if they don't all fit in a single layer).
5. Air fry for 20 minutes or until fork tender and slightly browned.
6. Remove the chicken and add back to a large bowl.
7. Toss in your hot sauce then return to the air fryer for a further 5 minutes to crisp up.
8. Serve hot with ranch or blue cheese dressing on side.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	10-12

## Made with



Quaker® Oat Flour