



Oat-Crusted Buffalo Chicken

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

10-12

20 min

Buffalo flavor is about to **hit with full force**. Try our Oat-Crusted Buffalo Chicken with your dinner. This spicy and crispy dish features a flavorful oat crust that adds a delightful twist to the classic Buffalo chicken, delivering a **winning flavor combo** with every bite.

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

Cooking Instructions

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.