



Korean Fried Chicken Air Fryer

Satisfy your cravings and make these easy **Korean Fried Chicken Air Fryer!** Enjoy crispy perfection without the mess of deep frying. I can't believe how good this Korean fried chicken was made in the air fryer. It is almost genius!

Total Time: 30 minutes **Yield:** 8 chicken tenders

INGREDIENTS

- 8 pieces chicken tenders
- 1 cup of crushed corn flakes
- 1 tbsp of garlic powder
- 1 tsp of paprika
- 2 eggs
- 1 tsp of salt
- 1 tsp of pepper

Korean Style Sauce

- 1 tbsp avocado oil
- 2 cloves of garlic, minced
- 2 stalks of green onion (whies and greens separated=
- 2 tbsp of gochujang
- 3 tbsp honey
- 3 tbsp ketchup
- 2 tbsp mirin
- 1 tbsp sesame oil
- Toasted sesame seeds

INSTRUCTIONS

Prepare the Chicken Tenders:

- Preheat your air fryer to 400°F (200°C).
- In a shallow dish, crush the cornflakes to create a coating for the chicken tenders. Season with salt, pepper, garlic powder, and paprika. Mix.
- In a separate large mixing bowl, whisk together eggs. Add some salt and pepper.
- Dip each chicken tender into the egg mixture, ensuring it is fully coated.
- Roll the coated chicken tender in the crushed cornflakes, pressing gently to adhere the flakes to the chicken.

Air Fry the Chicken Tenders:

- Place the coated chicken tenders in the bottom of the air fryer basket in a single layer, leaving space between each.
- Spray with cooking oil - I like to use this [avocado oil spray](#).
- Cook in the preheated air fryer for about 10-12 minutes, flipping halfway through, or until the chicken is golden brown and cooked through.

Prepare the Korean Style Sauce:

- While the chicken is cooking, make the Korean-style sauce.
- In a saucepan over medium heat, add avocado oil.
- Add minced garlic and chopped green onion, sautéing until fragrant.
- Stir in gochujang, honey, ketchup, sesame oil, and mirin. Allow the mixture to simmer, stirring constantly, until the sauce thickens slightly.
- Add toasted sesame seeds.

Coat the Chicken Tenders:

- Once the chicken tenders are cooked, transfer them to the pan.
- Gently toss the chicken tenders in the sauce until they are well coated.

Serve:

- Serve the Korean Fried Chicken hot, garnished with chopped green onions or sesame seeds if desired.

Author: Carmen Spillette 🕒 *Prep Time:* 15 minutes

🕒 *Cook Time:* 15 minutes 📁 *Category:* mains 🏠 *Method:* air fryer

🏠 *Cuisine:* asian

Find it online: <https://www.eatwithcarmen.com/korean-fried-chicken-air-fryer/>