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Wondering how to air-fry whole chicken? Air Fryer Whole Chicken is so easy and takes less time than oven roasted chicken.

- Prep Time: 5
- Cook Time: 55
- Total Time: 1 hour
- Cuisine: American

Ingredients

- 4.5 – 5Lb Whole Roaster Chicken
- 1/4 Cup Olive Oil
- 2 teaspoons Salt
- 1 Tablespoon Seasoning*

Instructions

1. Thaw chicken completely, if frozen. Remove gizzard and organs from the raw chicken. Truss the legs (optional).
2. Rub entire chicken with oil, salt and seasoning. Transfer chicken, breast side down, to greased air fryer basket.
3. Air fry chicken at 360°F for 45 minutes.
4. Flip chicken then air fry for approximately 15-25 more minutes or until internal temp reaches 165°F. (This usually takes between 55-70 minutes for a 5 Lb chicken)

Notes

*Use your favorite seasoning. I use Two Snooty Chefs Herbs de Poulet. Any poultry or italian season will work. Adjust amount of salt if seasoning includes salt.