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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: 5Cook Time: 55Total 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.