



Air Fryer Coconut Shrimp: Crispy, Golden Delight in Minutes

Description

If you love crispy, golden shrimp with a tropical twist, this **Air Fryer Coconut Shrimp** recipe is for you! Made with succulent shrimp, a crunchy coconut coating, and an air fryer, this dish offers the perfect balance of flavor and texture. Plus, it's healthier than traditional deep-frying and cooks in just minutes! Whether you're hosting a party or looking for a delicious snack, this coconut shrimp will surely wow your guests.

Ingredients:

- 1 lb large shrimp, peeled and deveined
- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup unsweetened shredded coconut
- 1/2 cup panko breadcrumbs
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- Salt and pepper to taste
- Cooking spray (for air fryer)

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Instructions:

1. **Prep the Shrimp:** Start by patting the shrimp dry with a paper towel to remove any excess moisture. This will help the coating stick better.
2. **Coating Station:** Set up a breading station. In one shallow dish, combine the flour, garlic powder, paprika, salt, and pepper. In another dish, beat the eggs. In a third dish, mix together the shredded coconut and panko breadcrumbs.
3. **Coat the Shrimp:** Dredge each shrimp in the flour mixture, making sure to coat it evenly. Dip it into the beaten eggs, followed by the coconut-panko mixture, pressing gently to make sure the shrimp is fully coated.

4. **Air Fry:** Preheat your air fryer to 400°F. Lightly spray the air fryer basket with cooking spray. Arrange the shrimp in a single layer in the basket, leaving space between each shrimp for even cooking. Air fry at 400°F for 8-10 minutes, flipping halfway through, until the shrimp are golden and crispy.
5. **Serve:** Once done, remove the shrimp from the air fryer and serve immediately with a tangy dipping sauce like sweet chili sauce or a simple lime wedge.

Why Air Fryer Coconut Shrimp?

- **Healthier Option:** By using an air fryer, you can achieve the same crispy texture without the extra oil. This cuts down on fat and calories compared to deep frying.
- **Quick and Easy:** With the air fryer, the shrimp cook in just 8-10 minutes, making it a quick and easy option for busy days.
- **Crispy Texture:** The combination of shredded coconut and panko breadcrumbs creates a super crunchy coating that enhances the flavor of the shrimp.

Conclusion:

This **Air Fryer Coconut Shrimp** is the perfect blend of crispy, tender, and tropical. With minimal effort and maximum flavor, it's a must-try recipe for seafood lovers. Whether as a main dish or a snack, it's sure to impress everyone at the table. Give it a try today and elevate your cooking with this simple, delicious recipe!

Category

1. Air Fryer Recipes

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Author

rauf