



Air Fryer Shrimp

Description

Shrimp is one of my go-to's for a quick weeknight meal, and air frying is one of my favorite ways to make them! These Air Fryer Shrimp with no breading are ready in under 10 minutes and great in bowls, salads, or as a main served with veggies. For more simple air fryer recipes, try Air Fryer Salmon Sandwich, Cajun Shrimp Dinner, and Shrimp Egg Rolls.

INGREDIENTS

- 1 lb shrimp
- 2 teaspoons olive oil
- ½ teaspoon garlic powder
- ¼ teaspoon paprika
- ½ teaspoon Italian seasoning
- ½ teaspoon salt
- ¼ teaspoon black pepper

INSTRUCTIONS

1-Cleaning the shrimp by removing shells and veins. Run under tap water, then pat dry with paper towel.

Mix oil with seasoning in a small bowl.

2-Brush shrimp with seasoning mixture on both sides.

3-Arrange shrimp in air fryer basket or rack, in a single layer.

4-Cook at 400 degrees F for 8 minutes (no need to turn them).

Serve.

What to Serve with Air Fryer Shrimp

Tacos: Wrap the shrimp in corn tortillas and top with cilantro and a creamy lime sauce. You can even season the shrimp with Latin spices, like chili powder and cumin. Or save on carbs and make lettuce

wraps instead.

Bowls: Fill a bowl with quinoa or rice and your favorite veggies and drizzle with fresh lemon juice.

Salads: Top any salad with air-fried shrimp for extra protein.

Main Dish: Serve the shrimp with roasted broccoli rabe, butternut squash, carrots, or any other side.

Tostadas: Layer a tostada shell with refried beans, guacamole, salsa, and shrimp.

Sandwich the shrimp between two pieces of bread and add butter lettuce and tartar sauce.

Category

1. Air Fryer Recipes

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