

Bang Bang Shrimp

Description

Ingredients



Shrimp breading and seasoning

- 25 shrimp
- 1 egg
- 1 cup milk
- ¾ cup all purpose flour
- ½ cup panko breadcrumbs
- ½ teaspoon red pepper
- ½ teaspoon ground black pepper
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon dried basil
- 1 Tablespoon olive oil to spray

Bang Bang Sauce

- ½ cup mayo
- 4 teaspoons garlic chili sauce
- ½ teaspoon rice vinegar

Instructions

- 1. Clean shrimp thoroughly, then pat dry with paper towels.
 - 2. Add panko bread crumbs, flour, and seasonings to a medium bowl. Mix well.
 - 3. In a small mixing bowl, add egg to the milk and whisk until combined.
 - 4. Dip the shrimp into the flour and panko mixture, the egg mixture, and then back into the flour mixture.

- 5. Set the coated shrimp on a cooling rack while finishing with the remainder of the shrimp.
- 6. Once all of the shrimp are coated, place the rack with the breaded shrimp into the refrigerator to chill for 30 minutes.
- 7. While the shrimp are chilling, make the spicy sauce. Add the mayo, chili garlic sauce, and rice vinegar to a small bowl. Mix well until thoroughly combined.
- 8. Preheat the air fryer to 400 degrees Fahrenheit (200 degrees Celcius)
- 9. Place shrimp in a single layer in the air fryer basket and lightly spray with olive oil. Leave room between the shrimp in the basket so the hot air can circulate evenly.
- 10. Air fry the shrimp for 5 minutes at 400 degrees Fahrenheit (200 degrees Celcius), carefully flip, lightly spray with olive oil, and cook for an additional 3-5 minutes until the shrimp are golden brown with a crispy coating. Cook the shrimp in batches if needed.
- 11. Carefully remove the shrimp from the air fryer basket and add to a shallow bowl.
- 12. Take 1â•?4 cup of the spicy sauce and add it to the bowl to coat shrimp. Save the leftover spicy sauce for dipping.
- 13. Serve immediately.

Category

1. Air Fryer Recipes

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