



Bang Bang Shrimp

Description

Ingredients

Shrimp breading and seasoning

- 25 shrimp
- 1 egg
- 1 cup milk
- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ cup panko breadcrumbs
- $\frac{1}{2}$ teaspoon red pepper
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon dried basil
- 1 Tablespoon olive oil to spray

Bang Bang Sauce

- $\frac{1}{2}$ cup mayo
- 4 teaspoons garlic chili sauce
- $\frac{1}{2}$ 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 1¼ 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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Author

rauf

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