



Air Fryer Popcorn Shrimp

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

Super light and crispy popcorn shrimp made in an air fryer I like to leave the tails on as a handle but feel free to remove them Serve with cocktail sauce and lemon wedges if desired

Ingredients

- - 12 ounces large shrimp
- peeled and deveined - ¼ cup all-purpose flour - 1 egg - 1 cup panko bread crumbs - ½ teaspoon paprika - ½ teaspoon onion powder - ¼ teaspoon salt - ? teaspoon ground black pepper - nonstick cooking spray

Instructions

1. Place shrimp in a large bowl. Sprinkle flour over the top and toss until shrimp are evenly coated in flour. Beat egg in a separate bowl. Combine panko bread crumbs
2. paprika
3. onion powder
4. salt
5. and pepper in a third bowl. Dip each flour-coated shrimp in egg
6. toss in panko mixture
7. and place on a baking sheet. Let rest for 5 minutes while the air fryer is preheating. Preheat air fryer to 400 degrees F (200 degrees C) for 5 minutes. Spray the basket of the air fryer with cooking spray. Arrange 1/2 of the shrimp in the basket. Mist the top of each shrimp with cooking spray. Cook for 4 minutes. Using tongs
8. flip each shrimp over and mist any chalky spots with cooking spray. Cook 4 minutes more. Repeat with remaining shrimp.