



Easy Breaded Shrimp

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

An easy breaded shrimp recipe A wonderful appetizer for a family dinner

Ingredients

- - 1 quart vegetable oil for frying - 4 cups shrimp
- peeled and deveined - 1 large egg
- beaten - 2 cups dry bread crumbs

Instructions

1. Gather the ingredients. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C).
Working one at a time
2. dip shrimp into beaten egg
3. allowing any excess egg to drip back into the bowl. Press into bread crumbs to coat both sides. Place the breaded shrimp
4. unstacked
5. onto a plate. Repeat with remaining shrimp. Lower breaded shrimp carefully into preheated oil in batches.
Fry until crispy and golden brown
6. about 4 to 5 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining breaded shrimp.
Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
7. ingredient density
8. and the specific type of oil used.