

Air Fryer Lemon Pepper Shrimp

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

These air fryer shrimp are easy to make and can be served with a salad or on top of rice or pasta. They are also great as a cold appetizer.

Ingredients

- 1 tablespoon olive oil - 1 lemon
- juiced - 1 teaspoon lemon pepper - $\frac{1}{4}$ teaspoon paprika - $\frac{1}{4}$ teaspoon garlic powder - 12 ounces uncooked medium shrimp
- peeled and deveined - 1 lemon
- sliced

Instructions

1. Gather all ingredients. Preheat an air fryer to 400 degrees F (200 degrees C) according to the manufacturer's instructions. Dotdash Meredith Food Studios Combine oil
2. lemon juice
3. lemon pepper
4. paprika
5. and garlic powder in a bowl. Add shrimp and toss to coat. Dotdash Meredith Food Studios Cook shrimp in the preheated air fryer until they are bright pink on the outside and the meat is opaque
6. about 6 to 8 minutes. Serve with lemon slices. Dotdash Meredith Food Studios