

Crispy Garlic Shrimp – Air Fryer



PREP TIME:
5 MINUTES

COOK TIME:
12-15 MINUTES

TOTAL TIME:
20 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 4 Servings

Ingredients:

- Air Fryer (*I used the Ninja Foodi*)

Ingredients:

- 1 Pound Bag Frozen Uncooked Organic Shrimp
- 3-4 Garlic Cloves – Minced
- 2 Teaspoons Extra Virgin Olive Oil
- Juice Squeezed from 1 Lemon
- ½ Teaspoon Himalayan Sea Salt
- 1 Teaspoon Chili Powder
- 1 Teaspoon Onion Powder
- ½ Teaspoon Garlic Powder
- Cracked Pepper to Taste

Instructions:

1. Preheat air fryer for 5 minutes at 400 degrees.
2. Place frozen shrimp in large mixing bowl.
3. Add all other ingredients to bowl. Mix until combined and shrimp are coated.
4. After air fryer preheats, set temperature at 400 degrees.
5. Add contents of bowl to crisping basket. Close lid and set time for 15 minutes.
6. Periodically check for shrimp being done – could be under or over slightly.
7. Enjoy over gluten free pasta, rice, quinoa or with a sweet potato.

***Try and use all organic ingredients if possible.**