

AIR FRYER SPICY NEW ORLEANS SHRIMP



INGREDIENTS

ITEM

large shrimp, peeled and deveined, and thawed
smoked paprika
Tabasco sauce
Tabasco sauce
liquid smoke
ground cumin

QUANTITY

2 pound
1 tsp
1 tsp
1 tsp
1 tsp
1 tsp

ITEM

sugar
Salt
black pepper
garlic powder
Worcestershire sauce
lemon juice

QUANTITY

1 tsp
1/2 tsp
1/2 tsp
1 tsp
2 tbsp
1 tbsp



PREPARATION

- 👉 take a large bowl, add the thawed shrimp, smoked paprika, tabasco sauce, ancho chili powder, liquid smoke, ground cumin, sugar, salt, black pepper, garlic powder, lemon juice, and Worcestershire sauce and mix these very well.
- 👉 Make sure that the shrimp is coated.
- 👉 Add to Preheat the air fryer to 400°F for 4 minutes, after 4 minutes flip the shrimp and air fry for another 4-5 minutes.
- 👉 Plate, serve, and enjoy!