

AIR FRYER LIME SHRIMP



SERVING SIZE

4



INGREDIENTS

ITEM

Raw Shrimp, peeled and deveined
Cilantro, chopped
Lime, zested
Oil
Cayenne
Smoked Paprika or Chili Powder

QUANTITY

1 Lb.
½ Cup
1
1½ Tbsp.
¼ Tsp.
1 Tsp.

ITEM

Ground Cumin
Red Pepper Flakes
Fresh Lime Juice
Garlic Cloves, minced
Kosher Salt

QUANTITY

½ Tsp.
½ Tsp.
½ Cup
2
1 Tsp.



PREPARATION

- In a large bowl, combine cilantro, lime zest, oil, cayenne, paprika or chili powder, cumin, red pepper flakes, lime juice, garlic, and salt.
- Add shrimp and toss to coat. Let marinate for 15-20 minutes.
- Set air fryer to 400°F (200°C).
- Arrange shrimp in a single layer in the air fryer basket.
- Cook for 6-8 minutes, flipping halfway through, until shrimps are pink and opaque.
- Garnish with extra cilantro and lime wedges, if desired. Serve hot and enjoy!