

Air Fryer Garlic Shrimp

From the Kitchen of [*Deep South Dish*](#)

INGREDIENTS

- 2-pounds raw medium (41-50 count) to large (31-35 count) shrimp, peeled deveined
- 2 tablespoons extra virgin olive oil, or enough to coat shrimp
- 1/4 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon lemon pepper
- 1/2 teaspoon Old Bay seasoning
- 1/4 teaspoon Creole or Cajun seasoning
- 2 teaspoons garlic powder
- 1 large lemon
- 2 tablespoons unsalted butter, melted
- 1/2 tablespoon dried parsley
- 1/8 teaspoon dried red pepper flakes

INSTRUCTIONS

1. Preheat air fryer to 400 degrees F.
2. Place shrimp in a bowl and toss with the oil.
3. Add salt, pepper, lemon pepper, Old Bay, Creole or Cajun seasoning and garlic powder; toss.
4. Spread shrimp in a single layer on air fryer oven trays or cook in batches in basket style, and air fry at 400 degrees F for about 10 minutes - depending on the size of your shrimp, and the wattage of your air fryer - or until cooked through, tossing shrimp or swapping trays halfway.
5. Transfer shrimp to bowl, toss with melted butter. Juice half of the lemon, slice remaining half into wedges. Add parsley and red pepper flakes, toss and garnish with additional.
6. Serve immediately.

NOTES

The measurements of seasonings listed are a starting point. You should always adjust those ingredients up or down according to personal taste. Use these shrimp in a recipe, serve as a mixed garden salad topper, as a snack or in mini appetizer cups for a party pass around, stuff them into tacos or toss with pasta.

Just like standard ovens, individual air fryer brands differ in wattage and how they cook; monitor any air fryer recipe the first time you make it to adjust time as needed. Total time will also depend on type and size of ingredients used.