

Grilled Shrimp with Parmesan Crust and Creamy Garlic Aioli

Spicy Garlic Parmesan Grilled Shrimp



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Shrimp:

- 1 lb (450g) large shrimp, peeled and deveined
- 2 tbsp olive oil
- 1 tsp garlic powder
- ½ tsp onion powder
- ... tsp red pepper flakes (adjust to taste)
- ... cup (25g) grated Parmesan cheese
- Salt and black pepper, to taste

For the Lemon-Herb Aioli:

- ½ cup (120g) mayonnaise
- ... cup (60g) sour cream
- 2 cloves garlic, minced
- 1 tbsp lemon juice ?
- 1 tsp fresh dill, chopped (or ½ tsp dried)
- ... tsp salt
- 1/8 tsp black pepper

DIRECTIONS

1. Prep the Shrimp: In a bowl, combine:
2. Shrimp
3. Olive oil
4. Garlic powder
5. Onion powder
6. Red pepper flakes
7. Grated : Parmesan
8. Salt and pepper
9. Toss to coat evenly. Let sit for 10-15 minutes while you prep the aioli.
10. Make the Lemon-Herb Aioli: In a small bowl, stir together:
11. Mayonnaise
12. Sour cream
13. Minced garlic
14. Lemon juice
15. Fresh dill
16. Cover and refrigerate until ready to serve. Flavors intensify as it chills!
17. Grill the Shrimp: Preheat grill or grill pan to medium-high heat. Grill shrimp 2-3 minutes per side, or until pink, opaque, and lightly charred.
18. Tip: Use skewers or a grill basket to make flipping easier.
19. Serve: Serve hot with a bowl of lemon-herb aioli for dipping. Garnish with extra dill or parsley and a wedge of lemon for brightness.

TIPS FOR SUCCESS

Air fry them at 400°F (200°C) for 10-12 minutes. ? Marinate up to 30 minutes for deeper flavor-but no longer, or the acid can affect texture. ? Use grated-not shredded-Parmesan for better coating and crisp. ? Don't overcook!

Shrimp cook fast and turn rubbery if left too long.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grilled-shrimp-with-parmesan-crust-and-creamy-garlic-aioli/>