

## The Ultimate Crispy Honey-Glazed Shrimp (With a Spicy Twist!)

Crispy Honey-Glazed Shrimp: Your New Favorite Sweet & Savory Fix



**TIME**  
**30 min**

**METHOD**  
**Air fryer**

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**SAVE**  
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### INGREDIENTS

1 lb large shrimp, peeled & deveined

$\frac{1}{2}$  cup cornstarch

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp black pepper

$\frac{1}{2}$  tsp smoked paprika

$\frac{1}{2}$  tsp garlic powder

2 eggs, beaten

1 cup panko breadcrumbs

Oil for frying

$\frac{1}{2}$  cup honey

2 tbsp soy sauce

1 tbsp rice vinegar

1 tbsp sriracha (optional for heat)

2 cloves garlic, minced

1 tsp cornstarch + 1 tbsp water (slurry)

Swaps & Notes:

No panko? Use crushed cornflakes or regular breadcrumbs for crunch.

Want it spicier? Add more sriracha or a pinch of red pepper flakes to the glaze.

Need it gluten-free? Use gluten-free panko and tamari instead of soy sauce.

Don't love shrimp? Try this glaze on crispy chicken tenders or tofu bites!

How to Make Crispy Honey-Glazed Shrimp:

Prep the Shrimp: Pat shrimp dry with paper towels.

Season with salt, pepper, paprika, and garlic powder.

Coat for Crunch: Dredge shrimp in cornstarch, dip into beaten eggs, then coat thoroughly with panko breadcrumbs.

Fry to Perfection: Heat oil in a skillet over medium-high heat. Fry shrimp 2-3 minutes per side until golden brown and crisp. Drain on paper towels.

Make the Glaze: In a small saucepan, combine honey, soy sauce, rice vinegar, garlic, and sriracha (if using). Bring to a simmer.

Thicken It Up: Stir in the cornstarch slurry and cook until the glaze is glossy and thickened, about 1-2 minutes.

Toss and Serve: Gently toss the crispy shrimp in the glaze until coated. Serve immediately for maximum crunch!

Tips for Success:

Use large shrimp for a juicy center that doesn't overcook.

Fry in batches so the oil temperature doesn't drop-this keeps them ultra crispy.

Don't skip the cornstarch-it helps the breading stick and gives extra crunch.

Serve immediately-they're best right after glazing.

Serving Suggestions & Pairings:

Serve over jasmine rice or garlic noodles for a full meal.

Pair with a light salad or roasted veggies to balance the richness.

## DIRECTIONS

1. Prep the : Shrimp: Pat shrimp dry with paper towels. Season with salt, pepper, paprika, and garlic powder.
2. Coat for : Crunch: Dredge shrimp in cornstarch, dip into beaten eggs, then coat thoroughly with panko breadcrumbs.
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7. Tips for Success: Use large shrimp for a juicy center that doesn't overcook.
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9. Don't skip the cornstarch-it helps the breading stick and gives extra crunch.
10. Serve immediately-they're best right after glazing.
11. Serving Suggestions & Pairings: This shrimp is a star on its own, but here's how to round it out:
12. Serve over jasmine rice or garlic noodles for a full meal.
13. Pair with a light salad or roasted veggies to balance the richness.

14. Want a party platter? Add a few crowd-pleasers like This Beer Cheese Dip and These Sheet Pan Quesadillas.
15. Drinks to : Match:
16. A crisp lager or sparkling water with lime keeps things refreshing.
17. Or go bold with this : Blueberry Lemonade-it's the perfect sweet-tart sip.
18. Storage & Leftovers: Let leftovers cool completely before storing:
19. Fridge: Keep in an airtight container for up to 2 days. Reheat in an air fryer or oven to re-crisp.
20. Freezer: Not recommended once glazed-shrimp can get soggy.
21. If you want to prep ahead, fry the shrimp and store separately from the glaze. Reheat both and toss just before serving.
22. More Recipes You'll Love: If you loved this crispy, saucy bite, try these next:
23. This : Mexican Chicken and Rice Casserole
24. These : Easy Turkey Wings
25. These : Sheet Pan Quesadillas

## SWAPS & NOTES

-crispy, juicy, sweet, savory, with an optional kick of heat.  
It's simple to make, yet feels like something special you'd order from a trendy fusion bistro.

The panko coating ensures every bite is supremely crunchy, and that sticky honey glaze?

It's a dish I come back to when I want maximum satisfaction with minimal fuss.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-ultimate-crispy-honey-glazed-shrimp-with-a-spicy-twist/>