

## Crispy Fried Shrimp: The Ultimate Crunchy Snack or Appetizer

garlic powder, paprika, salt, and pepper



**OVEN**  
**350°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (panko for extra crunch or regular for classic)
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and pepper, to taste
- Oil for frying (vegetable or canola)

### DIRECTIONS

1. ? 1. Prep the Shrimp: Rinse the shrimp and pat them dry thoroughly with paper towels. This step is key to help the coating stick and avoid oil splatter.
2. ? 2. Set Up a Breading Station: Prepare three shallow bowls:
3. Bowl 1: Flour
4. Bowl 2: Beaten eggs
5. Bowl 3: Breadcrumbs mixed with garlic powder, paprika, salt, and pepper
6. ? 3. Bread the Shrimp: One at a time:
7. Dredge each shrimp in the flour
8. Dip in the egg wash
9. Coat in the breadcrumb mixture, pressing lightly so the crumbs stick
10. Place breaded shrimp on a plate while you finish the batch.
11. ? 4. Heat the Oil: In a deep skillet or saucepan, heat oil to 350°F (175°C). Use enough oil to submerge the shrimp halfway if pan-frying, or more for deep frying.
12. ? 5. Fry the Shrimp: Fry the shrimp in batches for 2-3 minutes, or until golden brown and crispy. Avoid overcrowding the pan to maintain oil temperature.
13. ? 6. Drain and Serve: Remove with a slotted spoon and place on paper towels to absorb excess oil.
14. Serve immediately with your favorite dipping sauces like spicy mayo, garlic aioli, or cocktail sauce.

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

Original recipe: <https://chefmaniac.com/crispy-fried-shrimp-the-ultimate-crunchy-snack-or-appetizer/>