

Perfect Fried Shrimp at Home (Crunchy, Juicy & Fast!)

Crispy Fried Shrimp - Juicy, Crunchy, and Totally Addictive



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb large shrimp, peeled, deveined, tails on
1 cup all-purpose flour
2 eggs, whisked
1 cup panko breadcrumbs
½ cup regular breadcrumbs (optional, adds extra texture)
1 tsp salt
½ tsp black pepper
½ tsp paprika
½ tsp garlic powder
... tsp cayenne pepper (optional, for heat)
Vegetable or canola oil, for frying
Lemon wedges, for serving
Optional Sauce Pairings:
Spicy mayo (mayo + sriracha)
Garlic aioli
Cocktail sauce
Tartar sauce

DIRECTIONS

1. Prepare the Shrimp: Pat your cleaned shrimp dry using paper towels. Dry shrimp = crispy coating.
2. Set Up the Breading Stations: Bowl 1: Flour, salt, black pepper, paprika, garlic powder, and cayenne
3. Bowl 2: Whisked eggs
4. Bowl 3: Panko + regular breadcrumbs
5. Bread the Shrimp: Dredge shrimp in the seasoned flour
6. Dip into the egg wash
7. Coat in breadcrumb mixture, pressing gently to help it stick
8. Heat the Oil: In a deep skillet or heavy-bottomed pan, heat 1½ inches of oil to 350°F (175°C).
9. Fry the Shrimp: Working in batches, carefully place shrimp in hot oil. Fry for 2-3 minutes per side until golden and crispy. Avoid overcrowding the pan.
10. Drain and Serve: Remove shrimp using a slotted spoon and place on paper towels. Serve hot with lemon wedges and your favorite dipping sauces.
11. Tips for Success: Dry shrimp thoroughly before breading.
12. Use a thermometer to keep oil temperature steady-too hot = burnt crumbs; too cold = soggy shrimp.
13. Want even more crunch? Chill breaded shrimp for 10 minutes before frying.
14. Don't skip the lemon-acid brings balance to the fried richness.
15. Serving Suggestions: These crispy shrimp go great

with:

16. Sheet : Pan Quesadillas
17. Totchos
18. Beer : Cheese Dip
19. Or stuff them into tacos with slaw and avocado!
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 2 days.
21. Reheat: Pop into a 375°F oven or air fryer for 5-7 minutes to crisp back up.
22. Freeze: Breaded (but uncooked) shrimp can be frozen for up to 1 month.

TIPS FOR SUCCESS

Dry shrimp thoroughly before breading.

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Chill breaded shrimp for 10 minutes before frying.

Don't skip the lemon- acid brings balance to the fried richness.

