

## Crispy Panko Fried Shrimp: The Ultimate Golden &#038; Crunchy Delight

To create these irresistible crispy panko fried shrimp, you'll need:



**TIME**  
**15-30 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

1 pound large shrimp (21-25 count), peeled and deveined, tails on or off (tails on for presentation)  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/2 teaspoon garlic powder  
1/4 teaspoon paprika (optional, for color and subtle flavor)  
1 cup all-purpose flour  
2 large eggs, lightly beaten with 1 tablespoon water  
2 cups panko breadcrumbs  
4-6 cups vegetable oil, canola oil, or peanut oil (enough for about 2-3 inches in your pot)  
Lemon wedges  
Cocktail sauce  
Tartar sauce  
Sweet chili sauce  
Fresh chopped parsley

### DIRECTIONS

1. Achieving perfectly crispy panko fried shrimp involves a few key steps:
2. Prepare the : Shrimp: Pat the peeled and deveined shrimp very dry with paper towels. This is crucial for the breading to adhere properly.
3. In a medium bowl, toss the shrimp with salt, black pepper, garlic powder, and paprika (if using) until evenly coated.
4. Set : Up Breeding Station: Set up three shallow dishes or plates in a line: Dish 1: All-purpose flour.
5. Dish 2: Beaten eggs mixed with 1 tablespoon water.
6. Dish 3: Panko breadcrumbs.
7. Bread the : Shrimp: Working one shrimp at a time (or a few at a time if careful), dredge each shrimp in the flour, shaking off any excess.
8. Next, dip the floured shrimp into the egg wash, allowing any excess to drip off.
9. Finally, press the shrimp firmly into the panko breadcrumbs, ensuring it's completely coated. Gently press the panko onto the shrimp to help it adhere.
10. Place the breaded shrimp on a clean plate or baking sheet. Repeat with the remaining shrimp. For best results, you can refrigerate the breaded shrimp for 15-30 minutes to help the coating adhere even better.
11. Heat the : Oil: In a large, heavy-bottomed pot or Dutch oven, pour in enough oil to reach a depth of 2-3 inches.
12. Heat the oil over medium-high heat until it reaches 350°F (175°C). Use a kitchen thermometer to ensure accuracy. If you don't have a thermometer, you can test by dropping a tiny pinch of panko into the oil;

it should sizzle immediately and turn golden brown within 10-15 seconds.

13. Fry the : Shrimp: Carefully add the breaded shrimp to the hot oil in batches. Do not overcrowd the pan, as this will lower the oil temperature and lead to soggy shrimp. Fry 4-6 shrimp at a time, depending on the size of your pot.
14. Fry for 2-3 minutes, flipping once halfway through, until the shrimp are golden brown and crispy. The internal temperature of cooked shrimp should reach 145°F (63°C).
15. Remove the fried shrimp with a slotted spoon or spider and transfer them to a wire rack set over a baking sheet lined with paper towels to drain excess oil.
16. Serve : Immediately: Serve the crispy panko fried shrimp hot, with lemon wedges and your favorite dipping sauces. Garnish with fresh parsley if desired.

## SWAPS & NOTES

**Shrimp Size:** Large shrimp work best for frying, as they cook evenly and remain juicy.

If using smaller shrimp, reduce frying time.

If using jumbo shrimp, you may need to butterfly them (cut along the back without cutting all the way through) to ensure even cooking and prevent curling.

**Tails On/Off:** Leaving the tails on provides a convenient handle for dipping and eating, and looks great for presentation.

## TIPS FOR SUCCESS

Dry Shrimp is Key: The drier your shrimp are, the better the breading will stick.

Pat them thoroughly with paper towels after cleaning.

Use Panko: Seriously, don't skimp on this.

Temperature Control: Maintaining a consistent oil temperature of 350°F (175°C) is vital.

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

Original recipe: <https://chefmaniac.com/crispy-panko-fried-shrimp-the-ultimate-golden-crunchy-delight/>