

Baked Parmesan Crusted Shrimp with Flavorful Herb Potatoes

Parmesan Encrusted Shrimp with Baked Herb Potatoes



Crispy Shrimp & Herb Potatoes

OVEN
400°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Shrimp:

- 1 pound large shrimp, peeled and deveined
- 1 cup grated Parmesan cheese
- 1 cup breadcrumbs
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon paprika

Salt and pepper, to taste

For the Potatoes:

- 4 medium-sized potatoes, cut into wedges
- Olive oil, as needed for tossing
- 2 tablespoons fresh parsley, chopped

DIRECTIONS

1. Preheat your oven to 400°F and line two baking sheets or lightly grease them.
2. In a bowl, mix together the grated : Parmesan, breadcrumbs, garlic powder, oregano, paprika, salt, and pepper.
3. Dip each shrimp lightly in olive oil, then coat it in the Parmesan mixture until evenly covered. Place the coated shrimp on one baking sheet.
4. Add the potato wedges to a separate bowl and toss them with olive oil, salt, and pepper until evenly coated. Spread them out on the second baking sheet.
5. Place both pans in the oven and bake for 15 to 20 minutes, or until the shrimp are golden and cooked through and the potatoes are tender.
6. Remove from the oven and garnish both the shrimp and potatoes with chopped fresh parsley before serving.

SWAPS & NOTES

Large shrimp work best here because they stay juicy while the coating crisps up in the oven.

If you only have medium shrimp, just keep a closer eye on the baking time so they do not overcook.

For the coating, panko breadcrumbs will give you a slightly crunchier texture, while traditional breadcrumbs create a finer crust.

Freshly grated Parmesan also tends to melt and crisp better than the shelf-stable kind, though either can work in a pinch.

TIPS FOR SUCCESS

Make sure the shrimp are patted dry before coating them.

This helps the olive oil and Parmesan mixture stick better and keeps the coating from sliding off during baking.

Try not to overcrowd the baking sheet.

Giving the shrimp and potatoes enough space helps them roast instead of steam, which makes a big difference in texture.

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

Original recipe: <https://chefmaniac.com/baked-parmesan-crust-shrimp-with-flavorful-herb-potatoes/>