

Air Fryer Coconut Shrimp

Ingredients

- 1 lb raw shrimp with tails attached
- 1/2 cups all purpose flour
- 1 tsp salt
- 1/2 tsp black pepper
- 3/4 cup unsweetened coconut flakes
- 1/2 cup panko bread crumbs
- 2 eggs
- cooking spray

Instructions

1. In a large bowl, combine all-purpose flour, salt, pepper, coconut flakes and panko bread crumbs. In a separate bowl whisk the eggs.
2. Pat dry shrimp and dip them into egg mixture followed by the crumbs mixture. Coat all the sides evenly.
3. Spray the preheated air fryer basket with oil. Place coated shrimp in one layer inside the air fryer basket.
4. Air fry shrimp at 400 °F for 7 minutes, flip it over and air fry for another 4 minutes or until it's golden brown. Enjoy it with your favorite dipping sauce!