



Fried Shrimp

Serves: 2

Ingredients:

- ½ cup milk
- 1 large egg
- 2 tablespoons flour
- 2 tablespoons cornstarch
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon granulated garlic
- ½ teaspoon granulated sugar
- ½ cup panko breadcrumbs
- 1 pound shrimp, peeled and deveined

Directions:

1. Preheat NuWave Brio to 390 °F.
2. In a bowl, combine egg, milk, flour, salt, paprika, cayenne pepper, garlic, and sugar to make batter.
3. Add panko breadcrumbs to separate bowl.
4. Dip each shrimp in batter, then coat in breadcrumbs.
5. Once preheated, place shrimp in NuWave Brio Basket and air fry for 10 minutes, pausing halfway through to shake.
6. Repeat step 5 with any remaining shrimp.