

# POPCORN SHRIMP

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## INGREDIENTS

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1 pound shrimp	1 tsp garlic powder
½ cup cassava flour	1/2 tsp sea salt
1 egg	1 tbsp paprika
2 tbps water	1/2 tsp pepper
cocktail or tartar sauce for dipping	

## PROCEDURE

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Pat your shrimp dry and try to remove as much moisture as possible and baste the bottom of your air fryer with coconut oil.

Mix paprika, garlic salt, salt, pepper and cassava flour in shallow dish or plate. Beat 1 egg in a bowl with about 2 tbsps of water until frothy.

Using tongs, dip the shrimp into the egg wash before adding the shrimp to the cassava flour mixture. Once the shrimp is fully coated, tap off the excess flour and place the shrimp in a single layer into your air fryer basket.

Set your air fryer to 400 degrees and air fry for 4 minutes per side. When you flip them, be sure to spray your shrimp with a little more coconut oil.

Place your popcorn shrimp in a serving dish and add the juice of half a lemon over the top. Pair with cocktail sauce and tartar sauce.

Oven: Preheat oven to 400 degrees and follow steps 1-3 above.

Line a baking sheet with parchment paper and add your shrimp to the baking sheet. Bake for 10 minutes flipping halfway through. Add more coconut oil once flipped. Place your popcorn shrimp in a serving dish and add the juice of half a lemon over the top.

Pair with cocktail sauce and tartar sauce!