

DORITOS® Sweet & Tangy BBQ Air Fryer Shrimp

Ingredients

- 3/4 cup DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips, crushed to 1/8-1/4 inch pieces
- 1 lb jumbo shrimp, peeled
- 2 tsp canola oil
- 1/4 tsp garlic powder
- 1/8 tsp smoked paprika
- To taste salt, kosher
- To taste pepper
- 3 tbsp BBQ sauce
- As needed parsley, chopped

How to make it

1. Preheat an air fryer to 375°F.
2. In a bowl, add the shrimp and pat with paper towels to dry. Add the oil and toss to coat. Season with the garlic powder, smoked paprika, and salt and pepper to taste.
3. Place the shrimp into the basket of a pre-heated air fryer in a single layer. Cook for approximately 10-12 mins or until the centers are opaque.
4. Once cooked, carefully remove the shrimps from the basket and place into a clean bowl along with the BBQ sauce and toss to coat. Transfer to another bowl with the crushed DORITOS® chips and mix to coat the entire surface of the shrimps.
5. Place onto a serving dish and garnish with fresh parsley.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	3-4

Made with



DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips