

DINNERLY



Fried Shrimp Tacos with Salsa & Guacamole



ca. 20min



2 Servings

Your next taco night is going to be off the charts. Fill up your tortillas with crispy breaded shrimp, salsa, and guac and never look back. We've got you covered!

WHAT WE SEND

- ½ lb pkg shrimp ^{2,17}
- 2 (¼ oz) taco seasoning
- 2 (1 oz) panko ^{1,6}
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole
- 4 oz salsa

WHAT YOU NEED

- all-purpose flour ¹
- 1 large egg ³
- neutral oil

TOOLS

- large heavy skillet (preferably cast-iron)
- medium skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 17g, Carbs 70g, Protein 34g



1. Prep shrimp

Pat **shrimp** very dry (first thaw under cool running water, if necessary). Toss with **1 tablespoon flour** and **2 teaspoons taco seasoning**.



2. Bread shrimp

In a small bowl, whisk together **1 large egg** and **1 tablespoon water**.

In a large resealable bag, combine **panko** and **remaining taco seasoning**.

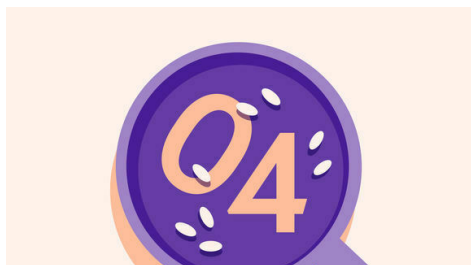
Dip **shrimp** in **egg mixture**, letting excess drip back into bowl. Transfer to bag with panko; seal bag and shake until shrimp are evenly coated.



3. Cook shrimp

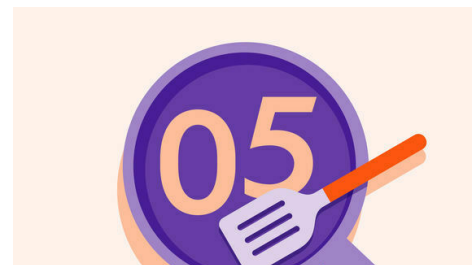
Heat **¼-inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko).

Add **shrimp** in a single layer. Cook, flipping once, until golden-brown and cooked through, about 2 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate; season with **salt**.



4. Toast tortillas

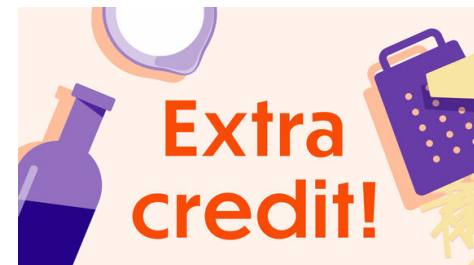
While **shrimp** cook, lightly brush **tortillas** with **oil**. Heat a medium skillet over medium-high. Add tortillas and cook until browned and toasted, about 30 seconds per side. Transfer to a plate.



5. Assemble & serve

Spread **guacamole** on **tortillas** and top with **shrimp**.

Serve **fried shrimp tacos** with **salsa** dolloped over top. Enjoy!



6. Air fry it!

Preheat air fryer to 385°F. In step 3, working in batches if necessary, transfer shrimp to air fryer in an even layer. Evenly coat with nonstick cooking spray. Cook until panko is golden brown and shrimp are cooked through, 6–8 minutes.