

DINNERLY



Air-Fried Shrimp Tacos with Salsa & Guac:

Dinnerly x Instant Pot Air Fryer



ca. 20min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty meals with less hassle and less grease, it's the only way to go. That's why we teamed up with Instant Pot Air Fryer to bring you recipes to make with your own air fryer at home! 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 shrimp³
- 2 (¼ oz) taco seasoning
- 2 (1 oz) panko¹
- 6 (6-inch) flour tortillas^{4,1}
- 2 (2 oz) guacamole
- 4 oz salsa

WHAT YOU NEED

- all-purpose flour¹
- 1 large egg²
- nonstick cooking spray
- neutral oil

TOOLS

- air fryer
- medium skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Egg (2), Shellfish (3), Soy (4).
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

Preheat air fryer to 385°F (if you don't have an air fryer, see step 6!).

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

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.



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 plate.



5. Assemble & serve

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

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



6. No air fryer?

No problem! In step 3, 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 breaded 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.