

AIR FRYER SHRIMP TACOS

TATUNG AIR FRYER RECIPE



PREP TIME

20 MINUTES

COOK TIME

21 MINUTES

TOTAL TIME

41 MINUTES

YIELDS

6 TACOS

FOR MORE INFORMATION ABOUT
TATUNG AIR FRYER, PLEASE VISIT:
TATUNG USA.

INGREDIENTS

FOR THE SHRIMP SEASONING:

- 1 TEASPOON CHILI POWDER
- 1/2 TEASPOON SALT
- 1/2 TEASPOON DRIED OREGANO
- 1/4 TEASPOON GROUND CUMIN
- 1/4 TEASPOON GROUND BLACK PEPPER
- 1/4 TEASPOON GARLIC POWDER

FOR THE SHRIMP TACOS:

- 1 POUND LARGE SHRIMP, PEELED AND DEVEINED (ABOUT 30 SHRIMP)
- 6 CORN TORTILLAS
- 6 TABLESPOONS CRUSHED FETA CHEESE

FOR THE MANGO AVOCADO SALSA:

- 1/4 CUP RED ONION, DICED
- 1 JALAPEÑO PEPPER, SEEDED AND MINCED
- 1 SMALL BUNCH OF CILANTRO, CHOPPED
- 3 HASS AVOCADOS, PEELED, CORED, AND DICED
- 1 RIPE MANGO, PEELED, CORED, AND DICED (ABOUT 1 CUP)
- SALT AND PEPPER TO TASTE
- JUICE OF 1 LIME

INSTRUCTIONS

- Combine all ingredients for the shrimp seasoning in a small bowl.
- Place prepared shrimp in a medium bowl and add the seasoning to it. Mix until the shrimp is well coated.
- Transfer the seasoned shrimp into Tatung Air Fryer's cooking pan. Close the lid and set the timer for 15 minutes.
- While the shrimp is frying, make the Mango Avocado Salsa by combining all the salsa ingredients in a large mixing bowl.
- Once the shrimp is done, remove from the Air Fryer and set aside.
- Press the two pins on the side of the removable paddle and remove the paddle. Use a paper towel to whip the cooking pan roughly.
- Throw in 3 tortillas in the cooking pan. Close the lid and set the timer for 3 minutes to warm up the tortillas. Repeat this step for the other 3 tortillas.
- To assemble the tacos, place 5 shrimp in the middle of a warmed tortilla, add 2-3 spoonfuls of Mango Avocado Salsa, and top with 1 tablespoon feta cheese. Assemble the rest of the tacos and enjoy!