



Cajun Shrimp Air Fryer Recipe

A Little Bit of Spice

I love a good shrimp dinner. It feels fancy but is so simple. A little bit of spice makes everything nice. This recipe uses my favorite tool, the air fryer.

It gets the shrimp crispy without much oil. I think you will love how fast it is. What is your favorite way to eat shrimp? Do you like them grilled or fried?

The Story Behind the Spice

Cajun seasoning comes from Louisiana. It is a mix of paprika, garlic, and pepper. I first tried it on a trip to see my cousin.

She made a huge pot of spicy stew. The smell filled her whole kitchen. I still laugh at how my eyes watered from the heat. But I was hooked. That is why this recipe matters. Food can connect us to places and people we love.

Getting Your Shrimp Ready

Let's get our hands dirty. Put your shrimp in a big bowl. Add the oil and that wonderful Cajun spice. Now toss it all together.

Make sure every shrimp gets a nice red coat. Doesn't that smell amazing? This step is important. Coating them well means every bite is full of flavor.

The Magic of the Air Fryer

Lay the shrimp in a single layer in your air fryer. Do not crowd them. They need their space to get crispy. Cook them for just a few minutes.

Flip them halfway through. You will know they are done when they are pink and firm. Fun fact: Shrimp cook so fast because they are mostly muscle and protein.

The Dipping Sauce Secret

Now for the best part. The garlic butter sauce. Melt some butter and stir in fresh garlic and parsley. It is so simple.

But it turns the shrimp into a real treat. My grandson once ate a whole bowl of shrimp just to dip them. What is your favorite dipping sauce? Share your ideas with me.

Other Ways to Cook Them

No air fryer? No problem. You can cook these in a pan on the stove. Just a few minutes on each side.

You can also bake them in a hot oven. They will still be delicious. This is why simple recipes matter. They give you choices. They work with what you have.

Time to Eat!

Squeeze fresh lemon juice over your hot shrimp. The lemon makes the flavor pop. Then sprinkle on some green parsley for color.

Serve them right away with that garlic butter. I love to eat these with crusty bread. What will you serve with yours? Tell me about your perfect shrimp dinner.



Cajun Shrimp Air Fryer Recipe

Ingredients:

Ingredient	Amount	Notes
Medium uncooked shrimp	1 pound	peeled, deveined, tails on
Extra virgin olive oil	1 tablespoon	
Cajun seasoning	1 tablespoon	
Lemon	1 medium	cut into wedges
Parsley		chopped for garnish

Garlic Butter Dipping Sauce (Optional):

Unsalted butter	1/4 cup (1/2 stick / 57 g)	melted
Garlic	2 teaspoons	minced
Parsley	1 teaspoon	minced
Kosher salt	1/4 teaspoon	



Cajun Shrimp Air Fryer Recipe

My Speedy Cajun Shrimp Supper

Oh, this recipe takes me back. My grandson Leo loves these shrimp. He calls them his “firecracker snacks.” They are so quick to make in the air fryer. The whole kitchen smells like a summer festival. Doesn’t that smell amazing?

See also Joy's Sweet and Spicy Jalapeño Dip

You just need a few simple things. Grab your shrimp, some oil, and Cajun seasoning. That seasoning is the magic part. It has paprika, garlic, and a little kick. I still laugh at that one time I used too much. Leo’s face was a picture! Now, let’s get cooking.

Step 1: Let’s get our shrimp ready. Put them in a big bowl. Drizzle the olive oil over them. Then, sprinkle that wonderful Cajun seasoning all over. Use your hands to toss them gently. You want every single shrimp to get a little coat. This makes sure they are all full of flavor.

Step 2: Now, place the shrimp in your air fryer basket. Lay them down in a single layer. They need their personal space to get crispy. (My hard-learned tip: Don’t crowd them! If they are piled up, they will steam instead of fry. You might need to cook them in two groups.)

Step 3: Close the air fryer and set it to 375°F. Let it cook for about 4 minutes. You will hear it humming away. I always use this time to slice a lemon. The smell that comes out when you open it is just wonderful.

Step 4: Open the air fryer carefully. It will be hot! Use tongs to flip each shrimp over. This gives them a nice color on both sides. If they look a little pale, cook them for 2 more minutes. They should be pink and firm.

What's your favorite quick weeknight meal? Share below!

Cook Time: 6-8 minutes

Total Time: 15 minutes

Yield: 4 servings

Category: Dinner, Appetizer

Let's Shake Things Up!

This recipe is like a good friend. It's happy to change its clothes. You can try so many fun twists. It keeps dinner exciting. Here are a few of my favorite ideas.

Lemon-Pepper Twist: Swap the Cajun for lemon-pepper seasoning. It's so bright and zesty. It feels lighter, like a sunny day.

Honey-Garlic Swap: Use a mix of soy sauce, honey, and minced garlic. It makes a sweet and sticky glaze. My neighbor gave me this idea.

Veggie-Power Version: Toss in some bell peppers and onion chunks with the shrimp. It becomes a full meal. The veggies get so tasty and soft.

Which one would you try first? Comment below!

The Perfect Plate

Now, how shall we serve our lovely shrimp? I love to make a pretty plate. It makes the meal feel special. For a simple supper, I serve them over a fluffy bed of white rice. The rice soaks up all the delicious juices. You could also toss them with cooked pasta and a little butter. It's so comforting.

See also Creamy Cheeseburger Dip Recipe

For a lighter meal, a big green salad is perfect. The cool, crunchy lettuce pairs nicely with the warm, spicy shrimp. Don't forget that garlic butter for dipping! It's absolutely worth making. Now, what to drink? A cold glass of lemonade is just right for the kids. For the grown-ups, a crisp glass of chilled white wine is lovely.

Which would you choose tonight?



Cajun Shrimp Air Fryer Recipe

Keeping Your Cajun Shrimp Tasty Later

Let's talk about storing your lovely shrimp. First, let them cool completely. Then pop them in a sealed container in the fridge. They will be good for two days.

You can freeze them too. I lay them in a single layer on a baking sheet. Once frozen, I move them to a freezer bag. This stops them from sticking together in one big clump.

I once reheated shrimp in the microwave. They got a bit rubbery. Now I use the air fryer or a skillet for a few minutes. It keeps them nice and tender.

Batch cooking saves you time on a busy night. It means a good meal is always close by. That matters for a happy home. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Shrimp Problems

Is your shrimp sticking to the basket? A light spray of oil first helps a lot. I remember when I forgot the oil. What a mess I had to clean!

Is the seasoning too spicy for the kids? Use a milder seasoning blend. You can also use less of it. This lets everyone enjoy the meal together.

Are your shrimp coming out soggy? Do not crowd the air fryer basket. Cook in batches if you have to. This gives the hot air room to move.

Fixing small problems builds your cooking confidence. It also makes the

food taste just right. That is a win for everyone. **Which of these problems have you run into before?**

Your Cajun Shrimp Questions Answered

Q: Is this recipe gluten-free? A: Yes, it is! Just check your Cajun seasoning label to be sure.

Q: Can I make it ahead? A: You can mix the shrimp with oil and seasoning. Keep it in the fridge for a few hours before cooking.

Q: What if I don't have shrimp? A: You can use chicken strips or firm fish like cod. Just adjust the cooking time until done.

Q: Can I double the recipe? A: Yes, but cook in batches. Do not overload your air fryer for the best result.

See also Hearty Homemade American Goulash Dinner

Q: Is the garlic butter needed? A: No, it is optional. The shrimp are delicious all on their own with just lemon. *Fun fact: Shrimp are a great source of protein!* **Which tip will you try first?**

My Kitchen Door is Always Open

I hope you love this recipe as much as I do. It always reminds me of sunny days. Cooking should be fun and simple.

I would be so happy to see your creations. Share a picture of your finished dish. It makes this old grandma's heart smile. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try !

Cajun Shrimp Air Fryer Recipe



Savorydiscovery.com



Cajun Shrimp Air Fryer Recipe | 14

Cajun Shrimp Air Fryer Recipe





Cajun Shrimp Air Fryer Recipe | 16

[Print Recipe](#)

Cajun Shrimp Air Fryer Recipe

Author: Elowen Thorn

Cooking Method:[Air Fryer](#) [Stovetop](#) [Oven](#)

Cuisine:[American Cajun](#)



Cajun Shrimp Air Fryer Recipe | 20

Courses: [Appetizer](#) [Main](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **6 minutes**

Rest time:



Total time: **16 minutes**

Servings: **4 servings**

Calories: **142 kcal**

Best Season:**Summer**

Description

Quick and flavorful Air Fryer Cajun Shrimp, perfectly seasoned and

cooked to perfection. Serve with optional garlic butter dipping sauce for a delicious appetizer or main course.

Ingredients

- ▢ 1 pound medium uncooked shrimp, peeled, deveined, tails on
- ▢ 1 tablespoon extra virgin olive oil
- ▢ 1 tablespoon Cajun seasoning
- ▢ 1 medium lemon, cut into wedges
- ▢ parsley, chopped for garnish

Garlic Butter Dipping Sauce (Optional):

- ▢ 1/4 cup (1/2 stick / 57 g) unsalted butter, melted
- ▢ 2 teaspoons garlic, minced
- ▢ 1 teaspoon parsley, minced
- ▢ 1/4 teaspoon kosher salt

Instructions

1. In a large bowl, combine the shrimp, olive oil, and Cajun seasoning. Toss thoroughly to ensure the shrimp are evenly coated with the seasoning.
2. Arrange the seasoned shrimp in a single layer in the basket of your air fryer. (Depending on the size of your air fryer, you may need to cook the shrimp in batches to avoid overcrowding.)
3. Air fry at 375°F for 4 minutes.
4. Open the air fryer, flip the shrimp over to ensure even cooking, and continue to cook for an additional 2 minutes, if needed.
5. Garnish the shrimp with a squeeze of fresh lemon juice and a sprinkle of chopped fresh parsley. Serve with garlic butter for

dipping.

Garlic Butter Dipping Sauce Instructions:

6. In a medium bowl combine butter, garlic, parsley, and salt. Stir until well combined. Serve with Cajun shrimp.

Stovetop Instructions:

7. Season the shrimp as instructed.
8. Heat a drizzle of olive oil in a large skillet over medium-high heat.
9. Once hot, add seasoned shrimp in a single layer.
10. Cook for 2-3 minutes per side, or until fully cooked.

Oven Instructions:

11. Preheat oven to 400°F. Line a baking sheet with parchment paper.
12. Place seasoned shrimp in a single layer onto the lined baking sheet.
13. Bake for 10-12 minutes, or until fully cooked. (Shrimp are done cooking when they have turned opaque and pink in color, and they feel slightly firm to the touch, maintaining a 'C' shape rather than curling into an 'O'.)
14. Serve with optional garlic butter.

Notes

Shrimp cook very quickly, so keep a close eye on them to avoid overcooking. The garlic butter dipping sauce is highly recommended for extra flavor.

Keywords: Shrimp, Cajun, Air Fryer, Quick, Easy, Seafood