

Bang Bang Fried Shrimp



Prep Time: 10 Minutes

Cook: 20 minutes

Ingredients

2 tablespoons olive oil
4 cups loosely packed kale stemmed
2 teaspoons Vegan Ranch Seasoning
1 tablespoon nutritional yeast flakes
1/4 teaspoon salt

Directions

Preheat Air Fryer to 400 degrees.

Season the shrimp with the seasonings.

Place the flour, egg whites, and panko bread crumbs in three separate bowls.

Create a cooking stations. Dip the shrimp in the flour, then the egg whites, and the panko bread crumbs last.

Spray the shrimp with cooking spray. Do not spray directly on the shrimp.

The panko will go flying. Keep a nice distance.

Add the shrimp to the Air Fryer basket.

Cook for 4 minutes. Open the basket and flip the shrimp to the other side.

Cook for an additional 4 minutes or until crisp.

Bang Bang Sauce

1/3 cup plain, non-fat Greek yogurt

2 tbsp Sriracha

1/4 cup sweet chili sauce

Combine all of the ingredients in a small bowl. Mix thoroughly.

