



Crispy Panko Shrimp with Tartar Sauce



the Combi Wave™ 3 in 1

Breville®

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Prep: 20 minutes / Cook: 10 minutes



Serves: 4



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Tartar Sauce

½ cup mayonnaise
2 tablespoons lemon juice
2 tablespoons capers, rinsed, drained and roughly chopped
2 tablespoons gherkins, finely chopped
1 green onion, finely chopped
1 tablespoon finely chopped Italian parsley

Shrimp

2 tablespoons all-purpose flour
1 teaspoon chili powder
Kosher salt and freshly cracked black pepper
1 large egg
½ cup (35g) panko bread crumbs
12 ounces (340g) medium shrimp, peeled and deveined
Cooking spray

Method

1. *Make Tartar Sauce: Combine all ingredients in a small bowl and reserve.*
2. *Place flour, chili powder, salt and freshly cracked black pepper in medium bowl. Place egg and panko in two separate medium bowls.*
3. *Working in batches, toss shrimp in flour and shake off any excess. Dip shrimp in egg and allow excess to drain off, then coat in panko, ensuring all sides are well crusted. Place in single layer on tray, cover with plastic wrap and refrigerate until needed.*
4. *Press AIRFRY and set 450°F for 7 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place shrimp in preheated pan, spray with cooking spray and press START to begin cooking. Do not turn shrimp during cooking.*
5. *Serve immediately with Tartar Sauce.*