

## Air Fryer Shrimp Boil Recipe \* by Pink

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Servings: Nutrition Information Yield 6 Serving Size 1

### Ingredients

- 1 pound baby yellow potatoes sliced
- 3 ears corn, cut crosswise into 3 to 6 pieces
- 1/2 cup unsalted butter, melted
- 6 cloves garlic, minced
- 2 tablespoon Old Bay seasoning
- 1 pound medium shrimp, peeled and deveined
- 1 (12.8-ounce) package smoked andouille sausage, sliced
- 2 tablespoons chopped fresh parsley leaves
- 1 lemon, cut into wedges (optional)

### Steps

1. Preheat air fryer or air fryer oven to 400 degrees F.
2. Lightly coat your airflow tray or fryer basket with nonstick spray.
3. In a large pot or Instant Pot (about 4 mins high pressure) with salted water parboil potatoes and corn, just until tender.
4. In a large bowl, combine butter, garlic and Old Bay seasoning.
5. Stir everything together with the butter mixture, combine well.
6. Place into the air fryer or air fryer oven and bake for 6-8 minutes, or until the shrimp is pink
7. Serve immediately with optional lemon wedges, garnished with parsley, if desired.

