## Air Fryer Shrimp Boil Recipe ★ by Pink

## by-pink.com

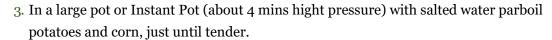
Servings: Nutrition Information Yield 6 Serving Size 1

## Ingredients

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



- 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.

