

## Air Fryer Shrimp Tacos

- 1-1/2 tablespoons olive oil
- 1-1/2 teaspoons chili powder
- 1/2 teaspoon salt
- Scant 1/8 teaspoon cayenne pepper
- 1-1/2 pounds large or extra-large shrimp, peeled and deveined



Preheat your air fryer to 400° for a few minutes. Stir chili powder, salt, cayenne pepper together in a large bowl or Ziploc bag. Add shrimp and olive oil and stir/toss to coat evenly. Place shrimp in one layer and cook for 5-8 minutes, shaking halfway through cooking time. Ours were done in six minutes. Depending on air fryer size, you may need to work in batches.

## Avocado Sauce

- 1 or 2 large avocados
- 1 Tablespoon + 2 teaspoons fresh lemon juice
- 1/2 cup mayonnaise
- 1 teaspoon hot sauce
- 1/4 cup extra virgin olive oil
- 2 cloves of garlic
- 3/4 teaspoon salt



Combine all ingredients in a food processor or blender and process until smooth and creamy. Adjust seasonings to taste. Store in a covered container.

NOTE: May be frozen and thawed for later use.