



NAME

AIR FRYER SHRIMP KABOBS

AIR FRYER INSTRUCTIONS:

- Preheat the air fryer to 400°F for 5 minutes.
- Spray the bottom of your air fryer lightly with cooking spray. Add half of the kabobs. Do not overcrowd. Save marinade from the bag.
- Cook at 400°F for 8-10 minutes, flipping halfway through, until the shrimps are cooked through. Repeat this with the rest of the meal (if cooking in batches).
- While shrimp cooks, microwave butter, then add in garlic and lime marinade. Mix and let it rest until all the shrimp is done cooking. Drizzle over shrimp and enjoy.

USE-BY-DATE

FREEZER FIT

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