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Costco shrimp tempura instructions

Greg Larkin is the founder and managing editor of Costco Food Database, the premiere site for honest takes on all things Costco food. A self-proclaimed Costco super-fan since childhood, Greg turned his obsession in a mission to properly rate and review all of Costco's delicious buys. When he's not busy navigating Costco aisles, you can find Greg smoking Kirkland Signature meats, meal prepping, or perfecting his homemade jerky recipes. I picked up a box of frozen Costco Tempura Shrimp, sold under the Kirkland Signature label, and gave them a try in my kitchen. I wasn't sure what I was expecting but was pleasantly surprised by the quality of the product. Keep reading and we will cover cooking directions, taste testing, serving ideas and nutritional information. Let's get started! Cooking Instructions The package has heating instructions for using an oven or an air fryer. I went with the oven instructions which worked great. Oven Instruction Preheat oven to 400F. Remove the frozen shrimp from the plastic bag and place in a single layer on a baking sheet. Place the baking sheet in the preheated oven and cook for 7 minutes. After 7 minutes flip the shrimp over and bake for 7 more minutes. Remove the shrimp from the oven and serve with the included dipping sauce. Air Fryer Directions I have not tried this method and can't vouch for the time and temperature. That being said, these should turn out incredible in an air fryer. Heat air fryer to 375F. Remove the frozen shrimp from the plastic bag and place in a single layer in the air fryer. Cook for 4 minutes. After 4 minutes flip the shrimp over and bake for 4 more minutes. Remove the shrimp from the oven and serve with the included dipping sauce. Taste Test! I tried the tempura shrimp with the included dipping sauce. My first impression was that the tempura breading was a little greasy. I am not complaining as this is a deep fried type dish so grease is expected. That being said, I was intrigued that it had a "fresh out of the fryer" feel. The breading was super crunchy and exceeded my expectations. There is a nice ratio of shrimp to breading and the pieces were quite large. I had cooked six pieces but was satisfied after eating only three of them. The dipping sauce was basically just soy sauce which was perfectly acceptable but a little plain. The shrimp tasted fresh and there was no indication while I was eating that this was a frozen product. Overall this was an above average freezer find! Serving Ideas I ate these straight off the plate with some dipping sauce but there are plenty of fun ways to serve the shrimp. Here are some creative ways to serve Costco's Shrimp Tempura: Shrimp Tempura Tacos: Serve in tortillas with shredded cabbage, avocado, sriracha mayo, and a squeeze of lime. Tempura Sushi Bowls: Add over rice with sliced cucumber, avocado, nori strips, and soy sauce drizzle. Tempura Shrimp Salad: Place on top of mixed greens with edamame, shredded carrots, and ginger dressing. Tempura Sandwich: Use brioche buns, add lettuce, pickled veggies, and spicy mayo for a crunchy sandwich. The shrimp still have their tail on so I would suggest pinching it off before serving in the ideas above. Nutritional Information The Costco Tempura Shrimp has the following nutritional information: Serving Size: 3 Shrimp Calories: 290 Fat: 12.5 g Cholesterol: 52 mg Sodium: 460 mg Carbs: 34 mg Protein: 9 g This is not the healthiest item you can get at Costco but considering that you are eating breaded and deep fried shrimp it doesn't come out looking that bad! Value You can usually buy the 30 piece box for around \$17 which rounds out to a cost of about \$0.60 per piece. I feel like this is a decent price and I promise that it is much lower than you would get charged at a restaurant. When you factor in the time and mess it would take you to make these from scratch at home then these become a great bargain! When I think of shrimp tacos, I don't picture them with battered shrimp like the ones included with these Kirkland Signature Tempura Tacos. I'm fairly sure the shrimp are actually the Kirkland Signature Tempura Shrimp! I enjoyed those, so I was intrigued when I saw this taco kit. Do crunchy tempura shrimp make for a great taco, or is there too much doughiness between the batter on the shrimp and the tortilla? Costco Kirkland Signature Shrimp Tempura Tacos. If you don't like the idea of shrimp tacos, Costco also carries the Kirkland Signature Chicken Tacos. They also have these Cuisine Adventures Beef & Cheese Rolled Tacos in the freezer department but they're not great. Shrimp, slaw, limes, sauce and tortillas. Other tasty pre-made meals from Costco are the Kirkland Signature Quick Lorraine, Kirkland Signature Chicken Quesadillas, Kirkland Signature Enchilada Bake and the Kirkland Signature Four Cheese and Spinach Manicotti. A little bit of everything! The shrimp tacos are located in the refrigerated pre-made deli section near the back of the store. The item number is 31406. The cilantro lime cream adds some additional flavor and moisture. The tempura shrimp came out nice and crispy from the air fryer and golden brown. They have a medium amount of batter, which is fairly airy, making the tacos less meaty. Ready to try! The shrimp has a nice flavor, it's not fishy at all, one could say they're very milly fishy if at all. I find it hard to tell if the tails are totally removed from the shrimp it kind of looks like maybe not the entire shrimp seemed edible. There's lots of batter on the shrimp. When you combine all the ingredients like the slaw and salsa (pico de Gallo) the flavors are nice they all complement each other well. A cilantro lime crema comes in the tray, adding some needed moisture to the tacos. The salsa has tomato and cilantro but it isn't spicy at all unless you get one of the jalapeno peppers. Yum! My biggest complaint is that the tacos aren't super meaty but still pretty tasty. You're not going to get a ton of protein from them and they're a bit carb-heavy but it doesn't take away from the enjoyment of them though. The shrimp are nice and crispy! The weight of the tray determines the cost, the tacos cost \$17.99 per kilogram and I paid \$24.39 Canadian for my tray. There's enough shrimp and tacos in the tray to feed a family of four. The cost of the tacos is \$17.99 per kilogram. We used the air fryer to make the tacos and would use it again if we purchased them in the future! The best-before date is three days from the day they were packaged and they need to be kept refrigerated. I probably wouldn't recommend freezing them. Cilantro lime cream. These are perfect for a potluck or family taco night. My almost two-year-old seemed to like the shrimp tempura so that's a win! Cooking instructions for the Costco Shrimp Tacos. Two tacos contain 370 calories, 12 grams of fat, 56 grams of carbohydrates, five grams of fibre, four grams of sugar, 10 grams of protein and 810 milligrams of sodium. That's not a lot of protein for the amount of calories, fat and carbohydrates. Before cooking the shrimp. The ingredients list is long and although shrimp tacos might sound healthy, there's definitely a few non-healthy ingredients in these. Ingredients like canola oil, modified palm & palm kernel oil and preservatives are additives. The taco contains milk, egg, shrimp, soy, wheat, oats and sulfites. They may contain fish molluscs, mustard, other crustaceans, tree nuts, peanuts, sesame and barley. Ingredients. Taste: 8/10 Cost: 7/10 Convenience: 10/10 Nutrition: 3/10 Give it a try! Four adults and a toddler had these shrimp tacos from Costco and all really enjoyed them! I wouldn't hesitate to eat them again. Have you tried these shrimp tacos? What did you think of them? Leave a comment below! Please note that this review was not paid for or sponsored by any third party. This product was purchased by Costcoincue for the purpose of producing this review. The opinions in this review are strictly those of Costcoincue. Costcoincue is not affiliated with Costco or any of its suppliers. In the event that Costcoincue receives compensation for a post from the manufacturer of a product or some other third party, the arrangement will be clearly disclosed (including where the manufacturer of a product provides Costcoincue with a free sample of the product). Jump to Recipe Print Recipe An air fryer is such a great way to cook so many things, from frozen foods to vegetable sides to entrees. Ready-to-cook foods from the freezer section are probably what the air fryer is best known for, and it's for good reason. Air frying really gives you a great crisp that is second only to a deep fryer, but without all the hot oil and cleanup! While we often make pizza rolls for a quick lunch or snack, one of my favorite appetizers at Japanese restaurants is tempura breaded shrimp. The box of them at Costco practically jumped into my cart, and they make a great home appetizer, snack, or lunch. No time to read now? Pin it for later! This post contains affiliate links, which means I receive a small commission, at no additional cost to you, if you make a purchase using this link. The only ingredient you really need is the Kirkland Tempura Frozen Shrimp- they even come with dipping sauce right in the box! Equipment wise you'll need your air fryer, and something to flip them over with like tongs. Preheat your air fryer to 375 before grabbing your box of tempura shrimp from the freezer. Pull out 1 packet of sauce for every 5 shrimp you're making- the box comes with 6 sauce packets for 30 shrimp. Submerge them in water to thaw out while your shrimp cook. Once preheated, lay your shrimp in a single layer in the air fryer basket or air fryer grill pan. I like to use the grill pan for shorter foods, mostly because I find it easier to clean. Cook at 375 degrees F (190 C) for 8 minutes, flipping halfway through. When finished the tempura batter should be a golden brown. Serve alongside the dipping sauce for an appetizer or quick meal. You can also use them as the star component of another meal like air fryer shrimp tacos, shrimp tempura rolls, or tempura udon soup. Store any leftover shrimp in an airtight container for up to 3 days. Absolutely! An air fryer is essentially a convection oven, so the cooking instructions will be the same for that. For a conventional oven your cook time will be slightly longer (2-4 minutes), and you'll want to use the middle oven rack. In both cases for best results put the shrimp on a wire rack on a shallow baking sheet- this gives some air space under the shrimp so they can crisp better. Yes, I find these delicious shrimp are a bit crispier when preheated and cook a little quicker, but it's a pretty marginal difference. Your cooking time may be an extra minute or two. No, while Costco does sell plain raw shrimp that you can use in any shrimp recipe, these are fully cooked before being frozen. You can use any brand tempura shrimp like trader joe, or a different shrimp like Costco Panko shrimp. However, if they're substantially different in size (ie popcorn shrimp) the cook time will be different. There are two main differences- the first is the batter. Tempura is a flour based batter, while Panko uses bread crumbs. The second difference is shape- Panko shrimp are often jumbo shrimp or frozen butterfly shrimp coated with a Panko breading, while tempura shrimp are uncurled to a straight shape and coated with tempura batter. If you're looking for a healthy side, or just have an overwhelmed garden try this summer squash recipe. For a cheesy vegetable, try this broccoli with cheese sauce. Want to make more easy Costco meals in your air fryer? Their take and bake stuffed salmon cooks beautifully in it! Shrimp tempura is a delicious Japanese dish that captures the heart of many with its crispy texture and succulent flavor. If you're someone who has tasted the shrimp tempura from Costco and found it irresistible, you're in for a treat. This guide will help you recreate that delectable experience at home. Here, we'll explore everything from selecting the perfect shrimp to serving up the perfect batter. Combining the ingredients in a mixing bowl, combine 1 cup of all-purpose flour and 1/2 cup of cornstarch for extra crunch. Gradually add 1 cup of cold sparkling water to the flour mixture. This will create a light batter. It's important that the water is really cold or even with ice, as this helps the batter remain light during frying. Stir gently using chopsticks or a fork. Avoid over-mixing; keeping lumps in the batter results in a more textured fry. Frying the Shrimp Tempura Now that you have your shrimp and batter ready, let's get frying! Prepping the Oil In a deep frying pan or a large pot, pour in enough oil to reach a depth of at least 2-3 inches. The oil needs to be hot enough for frying, ideally reaching a temperature of 350°F to 375°F (175°C to 190°C). You can use a thermometer to check the temperature or drop a small amount of batter into the oil. If it sizzles and rises to the top instantly, it's ready for frying. Dipping and Frying the Shrimp Dipping: Hold each shrimp by the tail and dip it into the batter, making sure it's completely coated but allowing the excess batter to drip off. Frying: Carefully place the battered shrimp into the hot oil, allowing some space between each piece to avoid overcrowding. Fry in batches if necessary. Cooking Time Fry the shrimp for 2-3 minutes or until they turn golden brown and crispy. Make sure to flip them halfway through to ensure even cooking. Removing and Cooling Using a slotted spoon, remove the cooked shrimp tempura from the oil and place them on a plate lined with paper towels. This will help absorb any excess oil. Sprinkle a bit of salt on top while they are still hot for added flavor. Serving Your Shrimp Tempura Presentation is key when serving shrimp tempura. Here's how to plate it beautifully. Creating a Serving Platter Arrange the crispy shrimp tempura on a large plate or platter. Include a small bowl of tempura dipping sauce or soy sauce for a flavorful contrast. Traditional tempura sauce often has a dashi base mixed with soy sauce and mirin, adding an extra layer of authenticity. Pairing Options To make a complete meal, consider serving the shrimp tempura with: Rice: A bowl of steamed white rice makes for a wonderful accompaniment. Soy Sauce: A little bowl of soy sauce for dipping adds the perfect salty touch. Vegetables: You might also want to add some tempura-fried vegetables, like bell peppers and sweet potatoes, to provide color and nutrition. Tips for Perfect Shrimp Tempura Getting perfectly crispy shrimp tempura takes a little practice. Here are some pro tips to keep in mind: Use Cold Ingredients Besides cold water, it's also beneficial to keep your batter bowl chilled and work quickly. The colder the batter, the crispier the fry. Don't Overcrowd the Fry Pan overcrowding the frying pan can significantly reduce the oil's temperature, leading to soggy, greasy tempura rather than the desired crispy exterior. Fry in batches if necessary. Keep Everything Ready Before You Start Cooking Ensure that you have everything prepared and within arm's reach before you start frying. The cooking process is quick, and you don't want to scramble for your ingredients mid-way. Conclusion Cooking Costco shrimp tempura at home can be a rewarding experience, offering a taste of your favorite dish right in your kitchen. With this detailed guide, you're equipped to create light, crispy, and delicious shrimp tempura that rivals restaurant-quality offerings. So, gather your ingredients, follow the steps, and dive into a culinary adventure that indulges your taste buds and impresses your guests. Enjoy the art of cooking and, most importantly, the delightful results! What is Costco shrimp tempura made of? Costco shrimp tempura is primarily made from high-quality shrimp, which are coated in a light batter before being deep-fried to achieve a crispy texture. Typically, tempura batter comprises flour, cornstarch, and ice-cold water, resulting in a delicate yet crispy coating. The shrimp are usually deveined and peeled, ensuring that the focus remains on the succulent flavor of the shrimp itself. In addition to the shrimp, the dish may be accompanied by a dipping sauce, such as a soy-based or tempura sauce. Some variants may also include vegetables like sweet potatoes, zucchini, or bell peppers, prepared in the same light and crispy fashion, elevating the dish's overall appeal. How do I cook Costco shrimp tempura? Cooking Costco shrimp tempura is a straightforward process that can be accomplished in several ways, including frying, baking, or air frying. For frying, heat oil in a deep pan to around 350°F (175°C) and carefully drop in the shrimp tempura pieces, cooking them for about 2 to 3 minutes or until they turn golden brown. If using an air fryer, preheat it, place the shrimp in a single layer, and cook them according to the manufacturer's instructions for about 8 to 10 minutes. If you prefer baking, preheat your oven to 425°F (220°C), arrange the shrimp tempura on a baking sheet lined with parchment paper, and bake for approximately 10 to 12 minutes, flipping halfway through. Whichever cooking method you choose, ensure that the shrimp reaches an internal temperature of 165°F (74°C) for optimal safety and flavor. Can I store leftover shrimp tempura? Yes, you can store leftover shrimp tempura, but it's essential to do it properly to maintain its quality. Allow the shrimp to cool completely at room temperature, and then transfer them to an airtight container. Leftover shrimp tempura can generally be stored in the refrigerator for up to 2-3 days. However, for the best taste experience, consume them within 24 hours to enjoy their crispiness. When it comes to reheating, avoid microwaving, as this method tends to make the tempura soggy. Instead, try using an oven or air fryer to restore some of the original crispness. Preheat the oven to about 350°F (175°C) and heat for about 5-10 minutes or until warmed through, ensuring that your shrimp tempura can retain its delightful crunch. What dipping sauce goes well with shrimp tempura? Shrimp tempura pairs exceptionally well with a variety of dipping sauces. The classic choice is a soy sauce-based dipping sauce, often enhanced with ingredients like mirin, sesame oil, and a touch of grated ginger. This combination brings out the natural sweetness of the shrimp while complementing the dish's crispy texture. You can also mix in some finely chopped green onions and serve it alongside freshly grated daikon for added flavor. Alternatively, you can opt for a sweet and spicy dipping sauce, such as a sweet chili sauce or a tempura sauce made with soy sauce, rice vinegar, and sugar. The balance of sweetness and spice can enhance the overall experience of your shrimp tempura. You may also consider serving it with a side of ponzu sauce, adding a citrusy zing to the dish. Is shrimp tempura gluten-free? Traditional shrimp tempura is not gluten-free, as it typically contains all-purpose flour in the batter. However, if you're looking for a gluten-free alternative, you can easily make your own batter using gluten-free flour or a combination of cornstarch and rice flour, which mimics the light and crispy texture associated with traditional tempura. Many brands may also offer gluten-free versions, so it's worthwhile to check the packaging if you're purchasing pre-made products from the store. Always read ingredient labels carefully if you're buying frozen or pre-packaged shrimp tempura, as some products may contain hidden gluten. If you're preparing from scratch, using gluten-free options should allow you to enjoy this delightful dish without worrying about gluten sensitivity. What side dishes pair well with shrimp tempura? Shrimp tempura can be enhanced by a variety of side dishes that complement its profile and texture. A refreshing salad, such as a cucumber salad or a mixed greens salad with a light citrus vinaigrette, provides a crisp contrast to the fried shrimp. Additionally, pairing it with a bowl of steamed rice or sushi rice can help balance the meal, as the simplicity of rice offsets the rich flavors of the tempura. Other excellent options include miso soup, which adds warmth and umami, and stir-fried vegetables, which offer color and additional nutrients. These side dishes not only enhance the dining experience but also create a well-rounded meal that showcases the crunchy yet delicate nature of shrimp tempura. Jump to Recipe Print Recipe Do you like the tempura shrimp you find at Costco in the frozen section? Learn how to cook it in your air fryer and get my recipe for a "poke rice bowl" with crispy onions, edamame, cucumbers, and sushi rice. What's New In This Post (4/9/25) - Added a recommendation for an alternative dipping sauce. If this your first time trying Tempura Shrimp then you are in for a treat. This shrimp comes out super crunchy. It's shape makes it perfect for dipping. It's like dipping a French fry or a French toast stick. Maybe we should just call it "French Fried Shrimp"! The shrimp has good flavor. 3 out of 4 kids liked it, my son being the only one that didn't. I don't believe it's the best Tempura Shrimp ever. I did feel when I cooked it that it was just a touch greasy. Nothing too much. Do not add any oil at all when you are cooking it though or it might be too greasy then. I am all about portion control to help my stretch my groceries further, so I came up with the idea to make a shrimp bowl with rice and veggies, which will teach you how to make in this post as well making sure you know the best way to air fry this shrimp. If you just want to eat the shrimp as is but are looking for some side dish ideas, I have an entire post called 13 Simple Sides to Serve with Fried Shrimp. Jump to: Let's start with how much this shrimp is going to cost you. The cost of the shrimp is \$19.49 for 2.35 pound box. There are 30 shrimp per box. Several packets of soy dipping sauce are included in the box. The shrimp comes inside of a plastic bag. I discarded the box when I brought it home as we have a very small freezer and need to save as much space as we can. The bag isn't resealable, so you will need to put a rubber band around what you don't use or find a bag you can reseal to put it in. Air Fry Time - 8 minutes at 375 degrees This shrimp actually cooks quicker than the Kirkland Panko Fried Shrimp, which takes up to 15 minutes to cook. The shape of the shrimp leads itself to faster cooking. Start by arranging the shrimp into a single layer. Don't stack them on top of each other. Work in batches if you don't have enough space. I got 6 of them in one basket of my dual basket air fryer. Please note - You don't need to preheat before cooking. It really doesn't speed things up or have a significant affect on how the shrimp turns out. First, set your air fryer to 375 degrees for 4 minutes. Then flip each piece of shrimp over and air fry for another 4 minutes. I found rotating the shrimp helped it cook evenly so that it was equally crispy all around. Nope. It's best that you put the shrimp in directly from the freezer. There is no reason to thaw. It cooks so fast that you will waste more time thawing it. The tempura shrimp comes with a soy dipping sauce. If you're using it, just place the packet in warm water while the shrimp cooks to thaw it out. However, it's not all that exciting. My recommendation? Grab a bottle of this instead: Bachan's Japanese Barbecue Sauce is my new favorite go-to condiment and Costco offers the best deal on them. In fact a lot of stores are selling them for the same price but with a much smaller bottle. It is a soy based sauce but with lots of additional flavor, way more than the dipping sauce that comes with shrimp. It's great on rice too and pretty much anything! Listen to me share a whole bunch of different meal ideas using Costco frozen foods by clicking the play button below. Interested in learning about all the types of shrimp you can expect to find at a Costco store? Check out my Costco Shrimp Guide to see what might be available at your store. I have noticed traveling around the country that the stores in the south tend to have more shrimp options than in other places of the country. 3 Kirkland Tempura Shrimp per serving! 1 cup cooked rice per serving! 1/2 cup cooked edamame per serving! 2 tsp crispy onions per serving! 2 tsp black sesame seeds per serving! 1 pack soy dipping sauce! 2 tsp mayonaise Take shrimp directly from the freezer into your air fryer basket. Make sure to arrange shrimp in a single layer. Air fry for 4 minutes at 375 degrees. Flip your shrimp over and cook for 4 more minutes at 375 degrees. Boil your edamame in a pot until hot or microwave the edamame in a bowl of water for about 2 minutes. Place your cooked rice into a bowl. Top with the shrimp, cooked edamame, diced cucumbers, and crispy onions. Season with salt and sesame seeds. Mix together 1 pack of the soy dipping sauce with 1-2 tablespoons of mayo. Drizzle on top of your bowl. Enjoy! To cook rice in the Instant Pot Combine rice and water at a 1:1 ratio Cook for 4 minutes at high pressure. Allow to sit for 10 minutes. Release any remaining pressure. Fluff the rice with a fork. Mention @eatlikeanoneelse or tag #eatlikeanoneelse