



Crispy Coconut Shrimp

with Chili-Garlic Mayo & Salad



20-30min



4 Servings

We put the lime in the coconut and ate it all up! Take a quick trip to an exotic beach location, and when we say quick, we mean quick! The shrimp, coated in a crispy coconut-panko breading, are fried a few short minutes. The crisp salad, which is dressed in a tangy lime vinaigrette and includes fresh cilantro, is the perfect counterbalance to the chili mayo dipping sauce. Go on, treat yo'self! ...

What we send

- fresh cilantro
- chili garlic sauce ¹⁷
- unsweetened shredded coconut ¹⁵
- green leaf lettuce
- cucumbers
- lime

What you need

- 1 large egg ³
- all-purpose flour ¹
- kosher salt & ground pepper

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 647kcal, Fat 47g, Carbs 30g, Proteins 28g



1. Make chili mayo

Squeeze **2 tablespoons lime juice** into a small bowl. In a second small bowl, whisk together **mayonnaise, all of the chili sauce**, and 2 teaspoons of the lime juice. Season to taste with **salt and pepper**.



2. Prep veggies & dressing

Thinly slice **lettuce** crosswise, discarding end. Trim ends from **cucumbers** (peel if desired), then halve lengthwise and thinly slice into half moons. Finely chop **cilantro leaves and stems** together. In a large bowl, whisk together **remaining lime juice, ½ teaspoon salt, a few grinds pepper**, and **3 tablespoons oil**.



3. Prep shrimp

Pat **shrimp** dry. Fill a resealable plastic bag with **½ cup flour** and season with **salt and pepper**. Working in batches, add shrimp to bag, seal, and toss to coat. Transfer to a plate. Repeat with remaining shrimp. Discard flour from bag. Fill same bag with **panko, coconut**, and a **generous pinch each salt and pepper**.



4. Bread shrimp

Beat **2 large eggs** in a bowl. Tap off excess **flour** from **shrimp**, then add to egg. Turn to coat in egg, then lift shrimp, allowing excess egg to drip back into the bowl. Add **⅓ of the shrimp** to the **panko-coconut mixture**. Seal bag and toss to coat. Transfer to a plate and press to help breading adhere. Repeat with remaining shrimp and breading mixture.



5. Fry shrimp

Heat **¼ inch oil** in a large skillet over medium-high until shimmering (a pinch of flour should sizzle when added to the hot oil). Working in batches, add **shrimp** and cook until golden and crisp, turning once, 2-3 minutes. Transfer to a paper towel-lined plate and sprinkle with **salt**.



6. Finish salad & serve

Meanwhile, add **lettuce, cucumbers**, and **cilantro** to bowl with **lime dressing**. Season to taste with **salt and pepper**; toss to combine. Serve **shrimp** with **salad** and with **chili mayonnaise** on the side for dipping. Enjoy!