

MARLEY SPOON



Crispy Coconut Shrimp

with Chili-Garlic Mayo & Salad



20-30min



2 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
- lime
- unsweetened shredded coconut ³
- green leaf lettuce
- 10 oz pkg shrimp ⁴
- 1 oz panko ²
- 1 oz mayonnaise ^{1,5}

What you need

- 1 large egg ¹
- all-purpose flour ²
- kosher salt & ground pepper

Tools

- large skillet

Allergens

Egg (1), Wheat (2), Tree Nuts (3), Shellfish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 47g, Carbs 29g, Protein 27g



1. Make chili mayo

Squeeze **1½ tablespoons lime juice** into a small bowl. In a second small bowl, whisk together **mayonnaise, chili sauce,** and 2 teaspoons of the lime juice. Season to taste with **salt and pepper.**



2. Prep veggies & dressing

Halve **lettuce** lengthwise, then thinly slice one half crosswise, discarding end (save rest for own use). Trim ends from **cucumber** (peel, if desired). Halve lengthwise, then thinly slice into half-moons. Finely chop **cilantro leaves and stems** together. In a medium bowl, combine **remaining lime juice, ¼ teaspoon salt, a few grinds pepper,** and **2 tablespoons oil.**



3. Prep shrimp

Pat **shrimp** dry. Fill a resealable plastic bag with **¼ cup flour** and season with **salt and pepper.** Add shrimp to bag, seal, and toss to coat. Transfer to a plate. Discard flour from bag, then fill same bag with **panko, coconut,** and **a generous pinch each salt and pepper.**



4. Bread shrimp

Beat **1 large egg** 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 shrimp to **panko-coconut mixture.** Seal bag and toss to coat. Transfer to a plate and press to help breading adhere.



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 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 with **shrimp** with **salad** and with **chili mayonnaise** on the side for dipping. Enjoy!