

DINNERLY



Crispy Coconut Shrimp & Rice

with Snow Peas & Hot Honey



30min



2 Servings

These aren't just any crispy, breaded, pan-fried shrimp. Oh no, they've got something special. That It Factor. That flakey shredded coconut that takes them to a whole 'nother textural level. Making coconut shrimp in your very own kitchen? It's not as crazy as it sounds. Pair them with crisp snow peas and sweet and spicy hot honey, then step back and appreciate all the great decisions you've made. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 4 oz snow peas
- 1 oz panko ⁴
- ½ oz unsweetened shredded coconut ³
- 10 oz pkg shrimp ²
- ½ oz Mike's Hot Honey

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil
- ¼ cup + 1 Tbsp all-purpose flour ⁴
- sugar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 780kcal, Fat 27g, Carbs 99g, Protein 33g



1. Cook rice & prep

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat; reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, trim **snow peas** and halve lengthwise. In a medium bowl, whisk **1 large egg** with **1 tablespoon water**; set aside for step 3.



2. Cook peas & prep breading

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **snow peas** and cook, stirring often, until browned in spots and softened, 2–3 minutes. Transfer to a bowl and cover to keep warm; reserve skillet.

In a large resealable plastic bag, combine **panko**, **coconut**, **¼ cup flour**, and **½ teaspoon each of salt and sugar**.



3. Bread shrimp

Pat **shrimp** very dry. Season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

Dip shrimp in **egg mixture**, letting excess drip back into bowl. Add to bag with **flour mixture** and shake to coat. Pour remaining egg mixture into bag and shake to evenly coat. Transfer shrimp to a plate.



4. Fry shrimp

Heat **½-inch oil** in reserved skillet over medium-high until shimmering. Working in batches if necessary, add **shrimp** in an even layer (careful, oil may splatter). Cook until golden-brown, 2–3 minutes per side (watch closely). Transfer to a paper towel-lined plate to drain.



5. Finish & serve

Fluff **rice** with a fork.

Serve **coconut shrimp** over **rice** with **peas** alongside and **hot honey** for dipping. Enjoy!



6. How to: Shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.