



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 crunchy coconut-panko breading, are fried for 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

- 1 lime
- 1 oz mayonnaise ^{3,6}
- 1 pkt chili garlic sauce ¹⁷
- 1 romaine heart
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz pkg shrimp ²
- 1 oz panko ^{1,6}
- ½ oz unsweetened shredded coconut ¹⁵

What you need

- kosher salt & ground pepper
- neutral oil
- ¼ cup all-purpose flour ¹
- 1 large egg ³

Tools

- large skillet

Allergens

Wheat (1), Shellfish (2), Egg (3), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 61g, Carbs 28g, Proteins 27g



1. Make chili mayo

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



2. Prep veggies & dressing

Thinly slice **lettuce** down to stem end, then discard stem. Trim ends from **cucumber** (peel, if desired), then halve lengthwise and thinly slice into half-moons. Finely chop **cilantro leaves and stems** together. In a medium bowl, combine **remaining lime juice**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



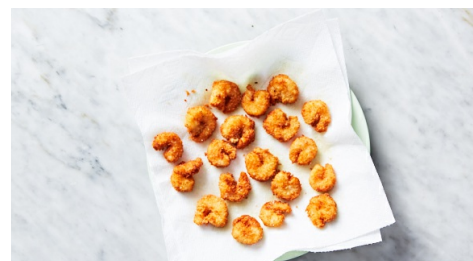
3. Prep shrimp

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 of salt and pepper**.



4. Bread shrimp

Beat **1 large egg** in a bowl. Tap off excess **flour** from **shrimp**, then add to egg, turning to coat and lift shrimp, allowing excess egg to drip back into the bowl. Add shrimp to **panko-coconut mixture**. Seal bag and toss to coat. Transfer shrimp 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 vigorously 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**, and toss to combine. Serve **shrimp** with **salad** and **chili mayonnaise** on the side for dipping. Enjoy!