

MARLEY SPOON



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.

What we send

- 1 lime
- 1 oz mayonnaise ^{2,3}
- 1 romaine heart
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz pkg shrimp ⁴
- 1 oz panko ¹
- ½ oz unsweetened shredded coconut ⁵
- 1 pkt Sriracha

What you need

- kosher salt & ground pepper
- neutral oil
- ¼ cup all-purpose flour ¹
- 1 large egg ²

Tools

- large skillet

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 48g, Carbs 33g, Protein 31g



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

Halve **lettuce** lengthwise, then thinly slice one half crosswise, discarding stem end (save rest for own use). 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!