

# MARLEY SPOON



## Crispy Coconut Shrimp

with Sriracha 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 Sriracha mayo dipping sauce.

## What we send

- 1 lime
- 1 oz mayonnaise <sup>2,3</sup>
- 1 pkt Sriracha
- 1 bunch green leaf lettuce
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz pkg shrimp <sup>4</sup>
- 1 oz panko <sup>1</sup>
- 2 (½ oz) unsweetened shredded coconut <sup>5</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- ¼ c all-purpose flour <sup>1</sup>
- 1 large egg <sup>2</sup>

## 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 750kcal, Fat 60g, Carbs 32g, Protein 32g



### 1. Make spicy mayo

Squeeze **1½ tablespoons lime juice** into a small bowl.

In a second small bowl, whisk together **mayonnaise, all of the Sriracha** (or less, depending on heat preference), 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, 2 tablespoons oil, ¼ teaspoon salt**, and **a few grinds of 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. 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 **spicy mayo** on the side for dipping. Enjoy!