

COCONUT SHRIMP

INGREDIENTS

- 1/4 cup sweetened coconut
- 1/4 cup panko breadcrumbs
- 1/2 teaspoon kosher salt
- 1/2 cup coconut milk
- 12 large shrimp, peeled and deveined

DIRECTIONS

1. Heat oven to 375 F. Lightly coat a baking sheet with cooking spray.
2. Place coconut, panko and salt in a food processor and process until mixture is an even consistency.
3. Place the panko mixture in a small bowl and the coconut milk in another small bowl. Dip each shrimp in the coconut milk and then in the panko mixture, and place on the baking sheet. Then lightly coat the top of the shrimp with cooking spray.
4. Bake until golden brown, about 10 to 15 minutes.



Serves:
6

Serving Size:
2 shrimp

Calories:
75

Recipe courtesy of the Mayo Clinic