



Coconut Shrimp with Diablo

Serves: 4

Ingredients:

- 1 cup all-purpose flour or whole wheat flour
- 1 teaspoon garlic powder
- 3/4 teaspoon salt
- 3 large eggs, beaten
- 1 cup Panko bread crumbs
- 1 cup sweetened shredded coconut
- 1 pound raw large peeled and deveined shrimp with tails off
- Vegetable or coconut oil, for frying
- Diablo Verde Creamy Cilantro Sauce, for serving

Directions:

- Set up a work station with three bowls. In the first bowl, combine flour, salt and garlic powder. In the second bowl, add the three eggs. In the third bowl, combine the Panko bread crumbs and coconut.
- Dredge one shrimp at a time in the flour mixture, shaking off the excess. Dip the shrimp into the eggs, then dredge in the Panko/coconut mixture, thoroughly coating the shrimp.
- Add oil (about 1 inch deep) to a large skillet and heat over medium-high heat.
- Fry shrimp in small batches, about 2-3 minutes per side, until golden brown. Transfer to a plate lined with paper towels.
- Transfer to a serving platter and serve Diablo Verde in a separate bowl as a dipping sauce. Enjoy!

Photo by Traci Bourque Johannson

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