



Baked Coconut Shrimp

Makes: 3-4 servings

Prep Time: 20 minutes Cook Time: 18 minutes

Total Time: 45 minutes

- Spring Jasmine Rice with Peas (see recipe)

Coconut Shrimp:

- 3/4 cup panko breadcrumbs
- 3/4 cup sweetened coconut flakes
- 2 eggs, beaten
- 1/2 cup all-purpose flour
- 1/2 tsp paprika
- 1/2 tsp kosher salt
- 1 pound jumbo shrimp, thawed if frozen, tails removed (see Chef's Note)
- Olive oil, for drizzling

Honey Butter Sauce:

- 4 tablespoons unsalted butter, melted
- 3 tbsp honey
- 2 tsp Dijon mustard

Preheat the oven to 425°F. Place panko and coconut on a baking sheet; toast for 10-15 minutes, stirring occasionally, until nice and golden brown.

Make three bowls: one for the flour, paprika, and salt; one for the egg, and one for the toasted coconut. Coat individual shrimp in flour/spice mix, then egg, then press into the coconut/panko mixture until the mixture sticks to the shrimp. (I usually do all the shrimp in the flour/spice mix first, and then do the egg/panko dip so it's a bit cleaner). Place coated shrimp back on the baking sheet. Spritz or drizzle with oil.

Bake shrimp at 425°F for 10 minutes.

Whisk the melted butter with the honey and Dijon mustard.

Serve shrimp with a pile of Spring Jasmine Rice and generously drizzle with the sauce.

Chef's Note:

I prefer to make these with the tails removed because I like to pile them on a plate and eat them with the rice, and honestly, pulling the tails off with every bite is kind of annoying. But if you want it to look a little fancier or if you want this to be more of a finger-food situation, then you can also leave the tails on.

Recipe adapted from Pinch of Yum