

CRISPY COCONUT SHRIMP

INGREDIENTS

ITEM	QUANTITY
Large Shrimp, peeled and deveined	20
Unsweetened Shredded Coconut	½ Cup
Gluten-free Breadcrumbs	¼ Cup
Rice Flour	¼ Cup
Large Egg	1
Salt	¼ Tsp.
Paprika	¼ Tsp.
Black Pepper	¼ Tsp.
Olive Oil Spray	
Mayonnaise	¼ Cup
Fresh Lime Juice	1 Tbsp.
Maple Syrup	1 Tsp.
Dijon Mustard	½ Tsp.
Chopped Fresh Cilantro	1 Tbsp.

SERVING SIZE **5 SHRIMPS WITH 1 TBSP DIPPING SAUCE**

PREPARATION

- Preheat oven to 425°F or air fryer to 400°F.
- Whisk the egg in a shallow bowl.
- In another bowl, combine the coconut, gluten-free breadcrumbs, rice flour, salt, paprika, and pepper.
- Dip each shrimp into the egg, allowing the excess to drip off.
- Coat completely in the coconut mixture.
- Place the shrimp on a parchment-lined baking sheet or in the air fryer basket.
- Lightly spray with olive oil.
- Bake for 10-12 minutes, flipping halfway through, or air fry for about 7-9 minutes, until golden and cooked through.
- Whisk together the mayonnaise, lime juice, maple syrup, Dijon, and cilantro.
- Serve the shrimp with the lime dipping sauce.

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