

Coconut Shrimp w/Mango Salsa

Ingredients:

Coconut Shrimp- 1/3 cup all-purpose flour
2 large eggs, beaten
¾ cup panko bread crumbs
1 cup sweetened shredded coconut
1lb large shrimp, peeled and deveined with tail on
Coconut Oil
Salt and Pepper to taste
1/3 cup lemon zest
Parsley

Mango Salsa Instructions:

1 large mango
1 large red onion
2 Roma tomatoes
1 orange pepper
1 green chili or 2 jalapeno pepper
Several sprigs of cilantro
2 limes zested and juiced
Salt and pepper to taste

Small to medium dice all ingredients mix with salt & pepper to taste. Enjoy!

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Directions:

Combine flour, salt and pepper in a medium bowl. Beat eggs in second bowl; combine panko, coconut shavings, lemon zest, and parsley in third bowl.

Dip shrimp in flour, then egg mix, the dredge in coconut mixture.

Preheat coconut oil in large skillet on medium heat. Fry shrimp in small batches, do not overcrowd skillet with shrimp. Flip each shrimp cooking 2-3 min on each side or until golden brown. Remove shrimp from oil and drain on paper towels.

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