

# MURDER MYSTERY



## EASY COCONUT SHRIMP

### INGREDIENTS

*You can make this early in the day and put it in the fridge.*

- 1/3 cup all-purpose flour (or whole wheat)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 large eggs, beaten
- 3/4 cup Panko bread crumbs
- 1 cup sweetened shredded coconut
- 500g raw large shrimp, peeled and deveined with tails attached
- vegetable oil or coconut oil

### YOU WILL NEED

Large skillet, 3 medium bowls, 2 large plates, Tongs or fish slice

### METHOD

Start with 3 medium bowls. Combine flour, salt, and pepper in one. Beat the eggs in the second bowl. Combine Panko and coconut in the third bowl.

Dip the shrimp into the flour, then the eggs, and then coat the shrimp in the

coconut mix, pressing gently to adhere. You want a lot of coconut on each shrimp. Set aside on a plate as you complete the remaining shrimp.

Add enough oil to cover the bottom of a large skillet on medium heat. Fry the coconut shrimp in batches - do not crowd them in the pan. Fry about 6-7 at a time. Flip after 2 minutes and fry the other side for 2 minutes or until golden brown.

Place the finished coconut shrimp on a plate lined with a paper towel. Serve with your favourite sweet chili sauce, sprinkle with a little chopped coriander (optional) and serve.

Leftover coconut shrimp keeps well in the refrigerator for up to 3 days.

