



Coconut Shrimp with Mango and Pineapple Sauce



Image by Erica Gamboa

Crispy and slightly sweet, coconut and panko-breaded jumbo shrimp, fried until golden brown, airy and delicious. Served with a homemade fresh mango, pineapple, & serrano chile sauce. It's a perfect balance of crispy, crunchy, sweet, and spicy all in one delicious bite.

BY ERICA GAMBOA

Servings: 6, approximately 24 Jumbo Shrimp | **Difficulty:** Easy

PREP TIME: 20 minutes + **COOK TIME:** 20 minutes = **TOTAL TIME:** 40 minutes

Tools you will need:

- 1 small sauce pan
- 1 large frying pan
- potato masher
- metal tongs
- 2 to 3 baking sheets
- Vegetable oil for frying

Ingredients

- 2 lb. jumbo raw shrimp (approximately 24 ct. shrimp) washed, peeled, deveined, and patted dried.
- 2 cups panko bread crumbs
- 2 cups sweetened shredded coconut
- 4 eggs
- 1/2 cup vegetable oil
- 3 tbsp all purpose flour
- 1 tsp old bay seasoning
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika or regular paprika
- 2 tsp salt
- 1/4 cup water
- 1 orange; use the juice only
- 1 large mango, peeled, cored, and diced
- 1/4 fresh pineapple, peeled, cored, and diced
- 2 small serrano chiles, minced
- 1 tbsp dijon mustard, coarse ground, or regular
- 1/4 cup apricot or orange preserves

Directions

For the Sauce:

- 1 In a small sauce pan, simmer on low heat for about 10 minutes the mango, pineapple, serrano chile, apricot preserves, Dijon mustard, the orange juice, and 1 tsp of salt. The fruit will begin to release its natural juices and thicken as it simmers.
- 2 Stir occasionally; once it is thickened and reduced, turn off the heat.
- 3 Take a potato masher or spoon and macerate the fruit, breaking up any large pieces.
- 4 Set it aside and let it cool to room temperature.

For the shrimp:

- 1 **Immediate Frying:** In a large frying pan, heat the oil over medium-high heat until it comes to frying temperature (about 350 degrees).
- 2 **Prepare ingredients for the shrimp:**
In a shallow baking dish, add the panko bread crumbs and shredded coconut and combine until well incorporated; set aside.
- 3 In a bowl, add eggs, flour, water, paprika, onion powder, garlic powder, old bay, and the remaining tsp of salt, and whisk until very well combined.
- 4 Place the shrimp in the egg batter bowl and mix well until the shrimp are well coated.
- 5 Take a few shrimp at a time, shaking off the excess batter, and add them to the baking dish with the breading.
- 6 Coat the shrimp on both sides evenly until the shrimp are covered in the dredge.
- 7 Set the shrimp on a clean baking sheet, and repeat until all the shrimp are coated.

- 8 **Preparing ahead:** *If you're going to cook the shrimp later, cover and store them in the fridge.*
- 9 When the oil is ready, place a few shrimp, about 10, to fry at a time in the pan; be mindful not to overcrowd, as that will drop the temperature of the oil.
- 10 Fry the shrimp for 2 to 3 minutes on each side or until golden brown and cooked through. You can tell when the shrimp are ready based on their opaque color.
- 11 Place them on a paper towel-lined baking sheet to drain, and repeat until all the shrimp are done.
- 12 Place the mango and pineapple sauce in a serving dish or bowl and the shrimp on a serving platter, and enjoy immediately.

Tips

For an even coating of the panko and coconut, make sure that the shrimp are thoroughly washed and dried. Lay the shrimp on a paper towel-lined baking sheet and pat them dry with a paper towel to ensure all the moisture is removed. If the shrimp are too wet, the batter and breading will not adhere to the shrimp properly.

Notes:

To keep the shrimp warm to enjoy later, place them on a baking sheet in the oven at 250 to keep warm. To reheat, place them in the oven at 400 for about 10 to 15 minutes. For the best result, use an air fryer at 400 for 5 minutes; it keeps them extra crispy.

Nutrition

Nutrition Facts	
Servings: 6	
Amount per serving	
Calories	656
% Daily Value*	
Total Fat 12.8g	16%
Saturated Fat 9.2g	46%
Cholesterol 609mg	203%
Sodium 19211mg	835%
Total Carbohydrate 66g	24%
Dietary Fiber 7.7g	28%
Total Sugars 31.2g	
Protein 69.5g	
Vitamin D 10mcg	51%
Calcium 429mg	33%
Iron 3mg	18%
Potassium 261mg	6%