



# Heather's Crispy Coconut Shrimp



## Ingredients

- 24 med. shrimp, cooked, peeled, de-veined
- 4 eggs, beaten - 2 per bowl
- 1/2 tsp. Chef Rick's™ Garlic & Herb Seasoning
- 1/4 cup shredded coconut
- 3/4 cup rice flour
- 1/4 tsp. black pepper

Serves: 4

Prep Time: 20 min

Cook Time: 15 min

Difficulty: 🍳🍳

## Directions

- Preheat oven to 425°
1. Spray large baking sheet with nonstick cooking spray. Put shrimp in a VacuWare® FreshContainer.™
  2. Sprinkle shrimp evenly with Chef Rick's Garlic & Herb Seasoning blend and pepper.
  3. Place flour, egg, and coconut in four (4) small separate bowls.
  4. Dip shrimp first in egg, then flour, then back in egg, then generously in coconut. Arrange shrimp on baking sheet.
  5. Bake 12 to 15 minutes or until golden and crisp. Serve with Caribbean Dipping Sauce, also available on [www.vacuware.com](http://www.vacuware.com).





# *Chef Rick's Garlic & Herb Seasoning*

## **Ingredients**

- 4 tbsp. garlic salt
- 1 tbsp. onion dried
- 1 tsp. celery salt
- 1 tsp. parsley
- 1/2 tsp. thyme
- 1/2 tsp. marjoram
- 1/2 tsp. basil

## **Directions**

Combine, mix well and serve.

Yields 1/4 Cup



# *Caribbean Dipping Sauce*

## **Ingredients**

- 1 tsp. Chef Rick's™ Caribbean Lime PowerMarinade™
- ½ cup mango chutney

## **Directions**

Combine, mix well and serve.