



EAT MORE BURN MORE

COCONUT SHRIMP



Active time: 10 minutes

Cook time: 10 minutes

Yield: 4 servings

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INGREDIENTS:

24 jumbo shrimp
2 egg whites
½ cup coconut flour
2 tsps baking powder
1 cup club soda
2 cups unsweetened, flaked coconut
1 tbsp coconut oil

PREPARATION:

1. In a medium bowl, combine egg white, coconut flour, club soda, and baking powder. Place coconut in a separate bowl.
2. Hold shrimp by tail, and dredge in batter, shaking off excess. Then roll shrimp in coconut, and place on a baking sheet lined with oiled parchment paper, in one layer. Refrigerate for 30 minutes. Meanwhile, preheat oven to 425°.
3. Bake shrimp in the oven, turning once with tongs, until golden brown. Serve warm.