



# AF-Coconut Shrimp

Author: Bob and Robin Young

Boise, ID

Categories: Appetizers, Main Dish - Air Fryer, Main Dish - Seafood

Servings: 6

Description: Coconut and panko crumbs give this spicy air fryer shrimp its crunch. It's perfect for an appetizer or for your main meal or the main meal.

Preparation Time: 25 minutes

Start to Finish Time: 35 minutes

Serving Ideas: Serve with a red and white cabbage slaw. Chop some dried apricots and add to the sauce for added texture.

## Ingredients

1 1/2 lbs uncooked large

Shrimp

1 1/2 c unsweetened

Shredded Coconut

1/2 c Panko Bread

Crumbs

4 lg Egg Whites

3 dash Sriracha

1/4 t Celtic Salt

1/4 t fresh ground

Tellicherry Black Pepper

1/2 c All-Purpose Flour

Ingredients - Sauce

1 c Apricot Preserves

1 t Cider Vinegar

1/4 t crushed Red

Pepper Flakes (optional)

## Directions

1) Preheat air fryer to 375 °F. Peel and devein shrimp, leaving tails on.

2) In a shallow bowl, toss coconut with bread crumbs. In another shallow bowl, whisk egg whites, hot sauce, salt and pepper. Place flour in a third shallow bowl.

Dip shrimp in flour to coat lightly; shake off excess. Dip in egg white mixture, then in coconut mixture, patting to help coating adhere.

3) Spray air fryer basket with cooking spray. Working in batches as needed, place shrimp in a single later in air fryer basket. Cook 4 minutes; turn shrimp and continue cooking until coconut is lightly browned and shrimp turn pink, about 4 minutes.

4) Meanwhile, combine sauce ingredients in a small saucepan; cook and stir over medium-low heat until preserves are melted. Serve shrimp immediately with sauce.