

Turmeric Spiced Coconut Shrimp

Yield: 11 pieces

Prep Time: 5 minutes

Cook Time: 14 minutes

Equipment: air fry basket, sheet pan, spray oil

Ingredients:

¼ cup (40 g) all purpose flour

½ teaspoon salt

½ teaspoon garlic

2 teaspoons turmeric, separated

1 large egg

⅓ cup (43 g) shredded coconut

¼ cup (16 g) panko

½ pound (212 g) 21/25 tail on shrimp (shells removed)

1. Prepare your flour, egg and coconut mixtures:
 - Bowl 1: add the flour, salt, garlic and ½ teaspoon of the turmeric, and whisk to incorporate.
 - Bowl 2: whisk eggs until loose
 - Bowl 3: add coconut, panko, and remaining turmeric. Use a fork to mix completely.
2. Set the air fry basket on a sheet pan and generously spray the base of the basket with olive oil spray; place on the side of your workspace. Turn the knob of the KitchenAid® Air Fry Oven to air fry, set the temperature to at 430°F / 221°C, and set the timer to 11 minutes.
3. While the oven is preheating, thoroughly pat the shrimp dry. Working one at a time, hold the shrimp by the tail and dredge all sides of the shrimp in flour, then in egg, then in coconut mixture. Lay the shrimp close, but not touching, into the air fry basket. Once all shrimp are placed, generously spray the coating of each shrimp.
4. When preheat is over, slide the basket into the oven on the highest level. There is no need to rotate the basket or flip the shrimp during frying. When the timer ends, immediately serve the shrimp with sliced limes and mint and cilantro chimichurri, or dip of choice. (If you have any shrimp that stick a bit, simply use a metal fork or spatula to pop them off the basket.)

Chef's Notes:

To make chimichurri dip: put ¼ cup packed cilantro, 8-10 mint leaves, 3 large garlic cloves, ½ teaspoon of salt, and ¼ cup of olive oil into a blender or mini food processor. Blend until smooth.

MAKES 2 SERVINGS

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Nutrition - 1 Serving (without sauce)

281 calories 14.8 g fat	23.8 g carbs 14.3 g protein 1.7 g sugars 4.2 g dietary fiber	63.8 mg cholesterol 693 mg sodium
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