

# Crispy Coconut Shrimp

8 ingredients · 20 minutes · 2 servings



## Directions

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1. On a small plate or bowl, add the tapioca flour. On a separate plate add the coconut flour, shredded coconut and lime zest. Mix well to combine. In a small bowl, add the coconut milk.
2. One by one, dip the shrimp in the tapioca flour and shake off any excess. Then dip in the coconut milk, shaking off any excess. Then dip in the shredded coconut mixture. Place on a plate and repeat until all of the shrimp are done.
3. Heat a skillet over medium heat and add the coconut oil. Add each shrimp to the pan and cook for 3 to 4 minutes per side. Divide onto plates and top with cilantro. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to two days.

### More Flavor

Add paprika or chili flakes to the coconut flour mixture.

## Ingredients

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- 2 **tbps** Tapioca Flour
- 2 **tbps** Coconut Flour
- 1/3 **cup** Unsweetened Shredded Coconut
- 1 Lime (zested)
- 1/4 **cup** Organic Coconut Milk (full fat, from the can)
- 8 **ozs** Shrimp (peeled, deveined, tail attached)
- 1 1/2 **tsps** Coconut Oil
- 1/4 **cup** Cilantro (finely chopped, for topping)