

Chef Carmella's Coconut Shrimp



Ingredients

Take FROZEN SHRIMP

clean and devein shrimp

2 cups of sweetened shredded coconut

1 can of sweetened of coconut cream

1 tsp of salt

1/2 tsp of pepper

Cooking spray

Instructions

Dredge into the coconut cream

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Add salt and pepper

Spray cooking oil on chicken

Bake at 425 Degrees for 10 min

Turn and bake for another 6 min

or until coconut is Toasted

Please do not overcook shrimp

Serve with apricot dip

