

# Jumbo Coconut Shrimp Platter

with Coleslaw and Potato Wedges

Game Night

Spicy

35 Minutes





Jumbo Shrimp 285 g | 570 g







Russet Potato



2 | 4





Coleslaw Cabbage Mix 170 g | 340 g



Cilantro 7 g | 14 g



Mango Chutney 4 tbsp | 8 tbsp



Cream Sauce Spice Blend 3 tbsp | 6 tbsp







2 tbsp | 4 tbsp



2 tbsp | 4 tbsp



Zesty Garlic 1 tbsp | 2 tbsp



Rice Vinegar 1 tbsp | 2 tbsp

Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Baking sheet, large zip-top bag, medium bowl, measuring spoons, strainer, large bowl, 2 small bowls, measuring cups, whisk, large non-stick pan, paper towels



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Cut potatoes into 1/2-inch wedges.
- Add potatoes and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **Zesty Garlic Blend**, **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



#### Prep

- Meanwhile, finely chop cilantro.
- Add Cream Sauce Spice Blend to a large zip-top bag.
- Combine panko and shredded coconut in a medium bowl. (NOTE: This is your breading.)
- Add egg to a small bowl, then whisk with a fork to combine. (NOTE: This is your egg wash.)



### **Bread shrimp**

- Using a strainer, drain and rinse shrimp. Pat dry with paper towels.
- Remove and discard shrimp tails. Season with **salt** and **pepper**.
- Add **shrimp** to the zip-top bag (from step 2).
  Shake to coat evenly.
- Working with one coated shrimp at a time, dip into egg wash, then coat in breading, pressing gently to adhere.
- Set **breaded shrimp** aside on a plate as you repeat the process with **remaining shrimp**.



## Fry shrimp

- Heat **¼ cup** (½ cup) **oil** in a large non-stick pan over medium-high heat.
- When oil is hot, carefully add one shrimp at a time to the pan. (NOTE: Don't overcrowd the pan! Fry in batches, if needed.)
- Cook, carefully flipping once with a spatula, until **shrimp** just turn pink and **breading** is golden-brown, 2-3 min.\*\*
- Transfer to a paper towel-lined plate.



#### Make coleslaw

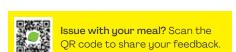
then whisk to combine.

- Meanwhile, add vinegar, half the cilantro, half the spicy mayo and
   1 tbsp (2 tbsp) mango chutney to a large bowl. Season with salt and pepper, to taste,
- Add coleslaw cabbage mix to dressing. Toss to coat.



#### Make sauce and serve

- Add remaining spicy mayo,
  remaining mango chutney and
  tbsp (1 tbsp) water to another small bowl.
  Stir to combine.
- Divide coconut shrimp, coleslaw and potato wedges between plates.
- Sprinkle remaining cilantro over shrimp.
- Serve spicy mango mayo alongside.



Measurements

within steps

1 tbsp

(2 tbsp)

oil