

Coconut Shrimp

Crispy coconut shrimp with golden breading and tender interior. Perfect tropical appetizer with sweet chili sauce. Easy recipe ready in 25 minutes.

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Coconut Shrimp

Ingredients

- 1 lb shrimp
- 1 cup flour
- 2 egg
- 3 cup breadcrumb
- 1 cup grated coconut
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the shrimp**

Pat 1 lb shrimp completely dry with paper towels. Season both sides with 1 tsp salt and 1 tsp pepper.
- 2 Set up breading station**

Place 1 cup flour in the first shallow bowl. Beat 2 eggs in the second shallow bowl until smooth. Mix 3 cups panko breadcrumbs with 1 cup shredded coconut in the third shallow bowl.
- 3 Heat the oil**

Heat oil in a heavy-bottomed pot to 350°F (175°C), checking temperature with a thermometer. Maintain this temperature throughout frying.
- 4 Dredge each shrimp first in flour, shaking off excess. Dip into beaten eggs, letting excess drip off.**
- 5 Press each egg-coated shrimp firmly into the coconut-panko mixture, coating completely on all sides. Set aside on a plate.**
- 6 Fry the shrimp**

Fry shrimp in batches of 6-8 pieces for 2-3 minutes, until golden brown and floating to the surface. The coconut should be toasted and the coating crispy.
- 7 Remove shrimp with a slotted spoon and transfer to a wire rack set over a baking sheet. Let drain for 1-2 minutes.**
- 8 Serve**

Arrange hot coconut shrimp on a serving platter and serve immediately while the coating is crispy.

Tips

Pat shrimp completely dry with paper towels before breading to ensure maximum coating adherence and prevent oil splattering during frying.

Season the flour with salt and white pepper to add flavor to the base coating layer, creating more complex taste throughout the crust.

Press the coconut-panko mixture firmly onto each shrimp, then let them rest on a wire rack for 10 minutes before frying to help the coating set.

Maintain oil temperature at exactly 350°F (175°C) using a thermometer – this ensures crispy results without burning the delicate coconut coating.

Fry shrimp in small batches of 6-8 pieces to prevent overcrowding, which drops oil temperature and creates soggy, greasy coating.

Drain fried shrimp on a wire cooling rack rather than paper towels to maintain crispiness by allowing air circulation underneath.

Serve immediately after frying for maximum crispiness, or keep warm in a 200°F (95°C) oven for up to 15 minutes without significant texture loss.

Save leftover coconut-panko mixture in the freezer for up to 3 months – it makes an excellent coating for chicken tenders or fish fillets.