

Panko Shrimp with Salsa

Panko Shrimp

Ingredients:

2 ½ lbs jumbo Shrimp, peeled, deveined and left moist, not wet
3 cups Coconut oil
6 Eggs, well beaten
½ cup milk
8 oz Kikkoman Panko bread crumbs
Flour mixed with a little salt & pepper

Preparation:

Heat coconut oil (~ 3/8 to ½" deep) to about 350° (may need 2 pans).
Lightly coat shrimp in flour mixture.
Dip in egg wash, then thoroughly coat with Panko.
Place in coconut oil – do NOT crowd – add more oil & scoop out crumbs as necessary.
After ~ 2 minutes turn, shrimp should be light to medium brown (do not over-cook).
Drain on paper towels and keep warm until served ASAP.

Salsa

Ingredients:

2 large Avocados, diced
6 Roma tomatoes, seeded and diced
2 large Mangoes, diced
7 ¼ green Onions, slice both white & green
Cilantro, chopped fine
2 - 4 Limes
Salt & Pepper to taste

Preparation:

Mix first 5 ingredients in bowl.
Stir in lime juice, salt & pepper.

Serving:

Preheat plates.
Divide shrimp equally.
Add salsa on top (keep extra for several bowls placed at table).
Add rice on side.