

## **Coconut Shrimp**

**1 cup flaked coconut, toasted**  
**1 pk shake n bake extra crispy coating mix**  
**¼ tsp curry powder**  
**¼ tsp cayenne pepper**  
**1 pound extra large shrimp, cleaned**  
**1 egg lightly beaten**

**Preheat oven to 400 degrees. Combine coconut, coating mix, curry powder and red pepper in a bowl.**

**Dip shrimp in egg, then roll in coconut mixture until evenly coated on all sides.**

**Bake 10 to 12 minutes or until shrimp are cooked through.**

**Submitted by Kristin Porter, KY**