



## COCONUT MACADAMIA PRAWNS

(PAPAYA CHILI PINEAPPLE GRILLING & DIPPING SAUCE)



SIERRA  
**GOLD**  
SEAFOOD

### Ingredients



1 pound large shrimp, shelled, deveined  
with tail on (about 16 shrimp)



1/2 cup macadamia nuts, finely chopped



3/4 cup Panko bread crumbs



1/2 cup fine shredded coconut,  
un-sweetend



2 large eggs

### Directions

Preheat oven to 350 degrees. In one medium sized bowl combine macadamia nuts, coconut, and Panko bread crumbs and blend well. In a separate bowl whip eggs. Dredge prawns in egg and then coat in dry mix, lay shrimp on a parchment paper lined baking sheet large enough to hold all the shrimp without touching. Bake at 350 degrees for 10 minutes or until coating is browned and shrimp are done. Serve warm with a bowl of E&V Papaya Chili Pineapple Grilling & Dipping Sauce. Serves 3 to 4.

