



TEAM FOUR
FOODSERVICE

VALUE⁴



Coconut Shrimp with Tangy Tomato Dipping Sauce

Yield: 8 servings (1skewer)

Ingredients:

24 each Large Shrimp, peel deveined and tail off
1 1/2 cup Unsweetened Coconut, finely shredded
1 each Lime, zest
1/2 teaspoon Salt
1/3 teaspoon Black Pepper
3 each Egg Whites

3/4 cup KRAFT CATALINA DRESSING
5 tablespoons Sweet Chili Sauce
2 teaspoons Sriracha Sauce
1 each Lime, juice

Directions:

1. Preheat oven to 400 F.
2. Prepare a baking pan by lining with parchment and lightly oiling.
3. In a mixing bowl combine the coconut, lime zest, salt and pepper.
4. Place 3 shrimp onto a 6" skewer and repeat with remaining shrimp.
5. Brush the shrimp skewers with the egg whites on both sides and then press into the coconut mixture to completely coat.
6. Place the coconut shrimp kebabs onto the prepared baking pan and bake for 8 minutes flipping half way through.
7. While the shrimp is cooking, mix together the Catalina Dressing, sweet chili sauce, sriracha and lime juice.
8. Serve the cooked shrimp with the sauce on the side for dipping.

Recipe and photo courtesy of Kraft Heinz