

CopyCat Red Lobster Coconut Shrimp

Ingredients

1/2 cup sweetened shredded coconut
1/2 cup plain panko crispy bread crumbs
1/2 cup frozen concentrated piña colada mix, thawed
1/4 cup cornstarch
1/4 teaspoon salt
1/2 lb uncooked deveined peeled extra-large (16 to 20 count) shrimp, butterflied (see tip)
Vegetable oil for frying

Directions

In shallow dish, mix coconut and bread crumbs. Spoon 1/2 cup thawed piña colada mix into small bowl. In another small bowl, mix cornstarch and salt. Working with 2 to 3 shrimp at a time, coat shrimp in cornstarch mixture, then dip into piña colada mix, then into bread crumb mixture, and completely coat, pressing lightly to adhere.

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In 4- to 5-quart Dutch oven, heat about 2 inches oil to 350°F. Add shrimp to hot oil; cook 2 to 3 minutes or until golden brown. Carefully transfer to paper towel-lined plate to drain. Serve immediately with sauce.

Serve with [CopyCat Red Lobster's Pina Colada Dipping Sauce](#)