



Prep Time: 4 min.



Cook Time: 5 min.



Coconut Shrimp

Recommended Cooking Instructions:

In a deep sauté pan, add your favorite oil (coconut, avocado, and grapeseed oil all work well) and ½ stick of butter. Use enough oil to create a thin layer on the bottom of the pan.

Next, heat the butter and oil over medium-to-medium high heat for about 4 minutes until the butter starts to bubble.

From frozen, add coconut battered shrimp. Cook for 4-5 minutes or until golden brown on each side.

Remove from pan to a plated paper towel. Let cool for a few minutes. *Enjoy!*

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