



HAM-WRAPPED COCONUT SHRIMP BITES

Ham wrapped coconut shrimp bites dipped in a sweet but spicy dipping sauce

Yield: 4 Servings

INGREDIENTS

12	Pineapple chunks, halved
1 tbsp.	Sriracha
2 tbsp.	Natural, creamy peanut butter
24 Slice	Water Chestnut
8 Slice	Boiled ham or 12 slices pork or turkey bacon
1 Unit	10 oz SeaPak Jumbo Coconut Shrimp
1 Unit	Orange Marmalade sauce (included in SeaPak shrimp package) defrosted

DIRECTIONS

1. Prepare according to package directions.
2. 1.Preheat oven to 425°.
3. 2.Cut tails off shrimp and cut shrimp in half, crosswise
4. 3.Cut each slice of ham into 3 long strips. If using bacon, cut each slice in half, crosswise.
5. 4.Place a water chestnut slice in center of each strip of meat.
6. 5.Top each chestnut slice with piece of shrimp, smear of peanut butter, drizzle of Sriracha, and pineapple slice.
7. 6.Fold one side of meat over filling, roll and place (seam-side down) on baking sheet lined with parchment paper.
8. 7.Bake for 5 minutes, then broil for 2-4 minutes, until bites are slightly brown on top.
9. 8.Place toothpick in each bite and drizzle with orange marmalade sauce

