



## SWEET AND SPICY KEY LIME COCONUT SHRIMP

The right amount of sweet, spice and everything nice

**Yield:** 4 Servings

### INGREDIENTS

2 tbsp.	toasted coconut
1 Item	lime ,sliced in quarters
4 Item	leaves red leaf lettuce
2 tsp.	Crushed red pepper
1/4 C	Brown Sugar
2 tsp.	Cornstarch
1/2 C	Coconut milk
1 C	key lime juice
1 pk.	18oz SeaPak Coconut Shrimp



### DIRECTIONS

- 1 BAKE shrimp according to package directions.
- 2 WHISK together the sauce ingredients (lime juice, coconut milk, corn starch, brown sugar, red pepper and salt) in a medium saucepan and bring to a low simmer. Cook sauce until slightly thickened, stirring occasionally. Remove from heat and set aside.
- 3 PLACE one leaf onto each of four serving plates. Divide cooked shrimp onto plates and drizzle with the warm sauce. Serve any remaining sauce in ramekins. Garnish with a sprinkling of toasted coconut and slices of lime if desired