



Fried Samoas® Shrimp

Ready in 30 minutes
Makes 5 shrimp



What you need

Ingredients

5 extra-large shrimp, peeled and de-veined
5 Samoas® Girl Scout Cookies®, finely chopped
2 cups seasoned bread crumbs
2 cups flour
1 cup coconut flakes
4 egg whites
1 pinch cayenne pepper
1 lime for garnish
Vegetable or peanut oil for frying

Equipment

2 medium sized bowls
Deep fryer or large frying pan
Bamboo skewer (optional)

Directions

1. Make breading:

Toss coconut flakes with bread crumbs, cayenne pepper and chopped Samoas Girl Scout Cookies®.

2. Coat the shrimp:

Dredge shrimp through flour, followed by egg whites and Samoas Girl Scout Cookies® mixture.

3. Cook:

Fry shrimp in vegetable oil at 350° until golden brown.

4. Final touches:

Garnish with coconut flakes and lime wedges and serve warm. Arrange in a star pattern on a salad plate, or on a bamboo skewer with tropical fruits. Can be served as an appetizer, in a salad, or as an entrée. If serving as an entrée accompany with fried plantains and wild rice.