



ALPHA OMEGA

Coconut Shrimp

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Executive Chef/President, Mission Kitchen + Bar

Yield: 4-6 portions

Ingredients

Shrimp:

1 pound large shrimp (peeled & deveined), patted dry between paper towels
1 tablespoon coconut oil
2 tablespoons honey
3 cloves garlic, minced
1 tablespoon ginger, freshly grated
1/4 teaspoon Aleppo pepper or red chili flakes
1/4 teaspoon kosher salt
2 tablespoons butter for cooking shrimp

Sauce:

2 tablespoons butter
1 medium shallot, finely chopped
1 jalapeño pepper, minced
2 scallions, thinly sliced, white & green parts separated
1/4 teaspoon chili flakes
1 14 oz. can unsweetened coconut milk
1 tablespoon fish sauce
Zest 1 lime
1 tablespoon fresh lime juice (approximately 1/2 lime)
Fresh chopped cilantro
Kosher salt to taste



Sbrimp:

In a bowl, toss the shrimp with coconut oil, honey garlic, ginger, chili flakes and salt. Set aside to marinate for 15 minutes at room temperature. Melt butter over medium-high heat in a large non-stick skillet. When the butter is hot, add the shrimp with a pair of tongs. Leave the liquid from shrimp inside the bowl and set aside. Cook the shrimp for 1-2 minutes per side or until pink on the outside. Remove immediately and place inside a clean bowl. Shrimp will be raw on the inside. If you have any leftover liquid in the pan from the shrimp, drain it before adding butter in the next step.

Sauce:

Reduce the heat to medium and add butter to the skillet. Add shallots, jalapeño, white parts of scallions and chili flakes. Cook for a few minutes until soft and fragrant. Stir in coconut milk and fish sauce. Season with salt to taste. Simmer until thickened, about 3-5 minutes. Stir in lime zest, juice and shrimp. Simmer for a few minutes until the shrimp are cooked through. Do not overcook the shrimp. Add green parts of the scallions and cilantro.

Serve over steamed rice or on its own.

Enjoy!