

Simple Coconut Shrimp

This recipe is so delicious and simple! When I made this for my friends they said it tasted like it was from a restaurant.

2 pounds of coconut shrimp

1/4 cup coconut oil

1 can coconut milk

2 tsp. sea salt (or to your taste)

Saute' shrimp in coconut oil and then add coconut milk and sea salt (add a few Tbsp. of shredded coconut after finished cooking).

Serve over Wild Rice or Quinoa with fresh veggies such as peas, snow peas, green beans, carrots or bell peppers (or a combination of any veggies you prefer). You can also cook the veggies in with the shrimp so they get the coconut flavors and if needed you can add more coconut milk or coconut oil depending on the amount of vegetables in the dish.

Serves 4-6

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