

Recipes makes: 10 Servings

## Nutrition Facts

servings per container	
<b>Serving size</b>	<b>(124g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>260</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 21g	<b>27%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 440mg	<b>19%</b>
<b>Total Carbohydrate</b> 7g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 11g	

## Ingredients-

- ♥ 1 ½ C sweetened shredded coconut
- ♥ 1 C crushed Rice Chex Cereal
- ♥ 2 large egg whites
- ♥ 1.5 lb. medium shrimp, peeled and deveined
- ♥ ¼ C **Persian Lime Olive Oil**
- ♥ 1 Tbsp freshly squeezed lime juice
- ♥ 1 tsp Dijon mustard
- ♥ ¼ tsp Basiks Citrus Blend seasoning powder
- ♥ 2 Tbsp **D'Avolio Coconut White Balsamic**
- ♥ 2 limes, cut into wedges

## PREPARATION:

1. In a food processor, pulse together coconut and Rice Chex cereal, and Basiks Citrus Blend until coconut is in small pieces. Transfer to a shallow bowl, scatter a handful over a baking sheet. Set aside.
2. In another shallow bowl, lightly beat the egg whites. Working in batches, dip shrimp in egg whites to coat completely. Remove shrimps from whites, dredge in coconut mixture, and transfer to a large plate.
3. On a baking sheet coat with D'Avolio Persian Lime Olive Oil heat the oven to 350 degrees place the shrimp on the baking sheet cook, 5-10 minutes or until golden brown.
4. Garnish with lime wedges, and a drizzle of D'Avolio Coconut Balsamic as desired.
5. Enjoy!