

SMART FUN DIY

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Coconut Shrimp Sliders Recipe

By Jennifer Priest

Serves: 4-6

Prep Time: 10 minutes

Cook Time: 12 minutes

Ingredients:

- 1 SeaPak Butterfly Shrimp Oven Crispy Family Pack (20 oz)
- 3/4 cup orange marmalade or apricot jam
- 1 can of pineapple rings with natural juice
- 1/2 cup shredded coconut
- 1/3 rice wine vinegar
- 1 bag of shredded cabbage and carrots (coleslaw mix)
- 12 pack of Hawaiian style rolls



Directions:

1. Drain a can of pineapple rings; reserve the juice.
2. Lay the pineapple rings on a paper towel and pat dry.
3. Pre-heat the oven to 425°F.
4. Line a cookie sheet with parchment paper.
5. Lay the SeaPak Butterfly Shrimp on the pan, flat and not touching each other.
6. Bake the Butterfly Shrimp for 10-12 minutes.
7. While the shrimp is baking, add coconut to marmalade or jam. Stir until mixed.
8. Add pineapple juice to coconut and marmalade mixture 1 TBSP at a time, using no more than 6 TBSP of pineapple juice. Stir until mixed to desired consistency, a little thicker than salad dressing.
9. Whisk in 1/3 cup of rice wine vinegar.
10. Pour the dressing mixture over 4 cups of shredded cabbage and carrots (unprepared coleslaw). Toss with tongs to coat. Allow to set at room temperature to soften cabbage.
11. Slice a 12 pack of Hawaiian rolls in half with a bread knife.
12. Separate the tops of the rolls from the bottoms. Arrange the bottoms on a platter.
13. Drain coleslaw in a colander over a bowl to remove excess moisture.
14. Place a pineapple ring on each roll. Cut a few rings in half to fit.
15. Spoon coleslaw on top of each pineapple ring.
16. Place 2 butterfly shrimp on each sandwich.
17. Add tops to each roll to complete the sandwich. Serve 2-3 sandwiches per person.

Find original recipe at: <http://www.smartfundiy.com/coconut-shrimp-sliders/>