

COCONUT SHRIMP CAKES

Pineapple salsa & roasted macadamia broccoli

Ingredients:

shrimp cake mix recipe below

1 egg

½ cup shredded coconut

2 ½ cups broccoli florets

¼ cup Macadamia nuts

pineapple salsa recipe below

2 loosely packed cups baby kale



Shrimp Cake Mix

Ingredients:

10 ounces peeled and deveined Bay shrimp 2 tablespoons parsley, chopped 2 tablespoons scallions, chopped 2 teaspoons Dijon mustard $\frac{3}{4}$ tablespoon lemon juice 1 tablespoon avocado oil $\frac{1}{2}$ teaspoon ancho chile powder $\frac{1}{4}$ teaspoon ground cumin 3 tablespoons coconut flour

Directions:

MAKE SHRIMP CAKE MIX IN ROBO COUPE

Rinse shrimp and place in a robo coupe. Add parsley and scallions. Pulse to incorporate. Add remaining ingredients except coconut flour. Pulse several times to mix. Add flour and mix just to combine.

MAKE SHRIMP CAKE MIX BY HAND

Rinse shrimp and finely chop. Add shrimp to medium bowl. Finely chop parsley and scallions. Add remaining ingredients and stir to combine.

PINEAPPLE SALSA

Ingredients:

$\frac{3}{4}$ cup pineapple, roughly chopped 2 tablespoons red onion, 1/4-inch diced 1 tablespoon cilantro, chopped 1 teaspoon lime juice Jalapeño, finely diced (to taste) $\frac{1}{2}$ tablespoon avocado oil Salt (to taste)

Directions:

Combine all ingredients in small bowl. Mix well and season to taste

Directions:

ROAST BROCCOLI

Preheat oven to 375 degrees. Cut broccoli into smaller florets if needed (they should be bite-size). Place on foil-lined baking sheet and drizzle with about 1 $\frac{1}{2}$ tablespoons olive oil. Season with salt and pepper. Roast 20 minutes.

ADD NUTS

Roughly chop macadamia nuts. Remove broccoli, sprinkle macadamia nuts over top, and return to oven (pan is hot—be sure to use an oven mitt!). Bake 5 more minutes.

BEAT EGG WHITE

Meanwhile, crack egg and separate yolk, keeping egg white in medium bowl and discarding yolk. Lightly beat with a whisk

MAKE SHRIMP CAKES

Add shrimp mix and a pinch of salt to egg white. Use hands to mix well. Form into four ½-inch thick patties.

COAT SHRIMP CAKES

Place shredded coconut in a dish. Coat shrimp patties in shredded coconut.

COOK SHRIMP CAKES

Heat about 2 tablespoons cooking oil in a large sauté pan over medium heat. Carefully add shrimp cakes to hot pan. Cook 4 minutes on each side, flipping with a metal spatula, until golden brown.

DRESS KALE

Place baby kale in large bowl. Drain about 1 teaspoon of salsa liquid into the bowl. Drizzle with about 1 tablespoon olive oil. Season with salt and pepper; toss to coat.

PLATE YOUR DISH

Divide baby kale between plates and top with 2 coconut-crusting shrimp cakes. Top with pineapple salsa. Add broccoli and macadamia on the side. Enjoy!

Yield: 2 servings