

## Crispy Coconut-Macadamia Shrimp Bites with Spicy Mango Habanero Dip

Crispy Coconut-Macadamia Shrimp Bites



**TIME**  
**3 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

For the Shrimp Bites:

- 1 lb large shrimp, peeled and deveined
- 1 cup shredded coconut
- 1/2 cup chopped macadamia nuts
- 1/2 cup flour
- 2 eggs, beaten
- Salt and pepper to taste
- Oil for frying

For the Mango Habanero Dip:

- 1 ripe mango, peeled and diced
- 1 habanero pepper, seeded and diced (use gloves!)
- 1/4 cup mayonnaise
- 1/4 cup Greek yogurt
- 1 tbsp honey
- Juice of 1 lime

### DIRECTIONS

1. Prepare the coating: In a shallow bowl, combine shredded coconut and chopped macadamia nuts.
2. Season and dredge the shrimp: Lightly salt and pepper the shrimp. Dredge in flour, dip in beaten eggs, and coat generously in the coconut-macadamia mixture.
3. Fry to perfection: Heat oil in a skillet over medium heat. Fry shrimp in batches, 2-3 minutes per side, until golden and crispy. Drain on paper towels.
4. Make the mango habanero dip: In a blender, combine diced mango, habanero, mayo, Greek yogurt, honey, and lime juice. Blend until silky smooth. Chill before serving if desired.
5. Serve and enjoy: Plate the shrimp bites and serve with the dip on the side-or drizzle it over for extra flair.

### SWAPS & NOTES

Shrimp : Use medium shrimp for bite-sized party portions or swap for chicken tenders.

Macadamias : Almonds or cashews work well in place of macadamia nuts.

Mango : Frozen mango chunks work if fresh isn't available-just thaw first.

Spice level : For milder dip, use half a habanero or swap for jalapeño.

### TIPS FOR SUCCESS

Use a food processor to finely chop macadamias for better adhesion.

Don't overcrowd the pan while frying-work in small batches for crisp results.

Taste-test the dip before serving-it can be adjusted for sweetness, heat, or tang.

Prep ahead by coating the shrimp and refrigerating until ready to fry.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-coconut-macadamia-shrimp-bites-with-spicy-mango-habanero-dip/>