

# THAI GRILLED SHRIMP LETTUCE WRAPS

## Ingredients

1 lb large shrimp, peeled and deveined	1 cup unsweetened flaked coconut
1 Tbsp liquid coconut oil	2 mangos, peeled, pitted, and diced small
1 tsp sea salt	1/4 cup chopped fresh chives
1/2 cup Thai sweet chili sauce, plus more for serving	1/2 cup chopped fresh cilantro leaves
Zest and juice of 2 limes	1 head butter lettuce, leaves separated

## Directions

1. Preheat oven to 350F. Place the shrimp in a large bowl and toss with the oil and salt. Add the sweet chili sauce and half of the lime zest. Set aside to marinate at room temp for 10 minutes.
2. Place coconut flakes on baking sheet and toast for 8-10 minutes, or until lightly colored. Keep a close watch on it so it doesn't burn. Remove from oven and transfer to a plate to cool.
3. Heat a grill to medium-high\*. Add the shrimp in one layer and cook until nicely browned on the bottom, about 3 minutes. Using tongs, flip the shrimp and cook until browned all over and cooked through, about 3 more minutes. Transfer shrimp to a serving bowl.
4. Place the mango in a small bowl and add the remaining lime zest, lime juice, chives, and cilantro. Pour some sweet chili sauce into a small dipping bowl.
5. Place lettuce leaf in bowl. Top with shrimp, mango mix, and sweet chili sauce and toasted coconut. Or, put lettuce leaves onto a platter; set out extra bowls and allow guests to assemble their own.

**\*Air Fryer:** place shrimp in air fryer basket in single layer and cook at 400 degrees for 8 minutes (no need to flip)

**Source:** *Food, Health, and Happiness (Winfrey)*