

Zucchini Bread Recipes

Fried Shrimp Balls: Crispy Seafood Delight

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 cup all-purpose flour
- [ ] 1 cup panko breadcrumbs
- [ ] 2 eggs, beaten
- [ ] 1 tsp minced garlic
- [ ] 1 tbsp fresh parsley, chopped
- [ ] 1 tbsp lemon juice
- [ ] Vegetable oil for frying
- [ ] Sea salt, to taste

Optional Dipping Sauce

- [ ] 1/4 cup mayonnaise
- [ ] 1 tsp sriracha
- [ ] 1 tsp lime juice

Instructions

1. Pat the shrimp dry, then toss them gently with lemon juice and minced garlic; let them sit for a minute while you prep the coating.
2. Set up three bowls: flour in the first, beaten eggs in the second, and panko mixed with parsley and a pinch of salt in the third.
3. Coat each shrimp piece first in flour, shaking off excess, then dip in egg, and finally roll in the breadcrumb mixture, pressing lightly to adhere.
4. Heat oil in a deep skillet over medium-high until shimmering; fry the shrimp balls in batches, turning once, until golden brown, about 2-3 minutes per side.
5. Remove with a slotted spoon, drain on paper towels, and sprinkle with sea salt. Serve immediately with your favorite dip.

Nutrition per serving

220 kcal	16 g	18 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the coating feels dry, add a tiny splash of water to the egg mixture.
- For extra flavor, sprinkle a bit of smoked paprika on the crumbs before frying.
- You can add a pinch of cayenne to the breadcrumb mix for a gentle heat.