

# Fried Garlic Lime Shrimp

## Ingredients:

- 1 lb raw shrimp, peeled and deveined
  - 2 garlic cloves, minced
  - Juice of 1 lime
  - Juice of 1/2 lemon
  - Salt and pepper to taste
  - 1 cup all-purpose flour
  - 2 eggs, beaten
  - 1 cup panko breadcrumbs (for extra crunch)
  - Oil for frying

## Instructions:

- 1 Marinate the Shrimp:** In a bowl, combine shrimp, garlic, lime juice, lemon juice, salt, and pepper. Let it marinate for 10-15 minutes. This step infuses the shrimp with flavor before breading.
- 2 Bread the Shrimp:** Set up a breading station with three bowls: one with flour, one with beaten eggs, and one with panko breadcrumbs. Dip each marinated shrimp first in flour, then egg, and finally coat with panko breadcrumbs.
- 3 Fry the Shrimp:** Heat oil in a large skillet over medium-high heat. Fry the breaded shrimp in batches, cooking until golden brown and crispy, about 2-3 minutes per side. Drain on a paper towel-lined plate.
- 4 Serve:** Serve the crispy fried shrimp alongside the bean sprout slaw. You can even place the slaw on top of the shrimp for a delicious crunch with each bite.