



Curried Coconut Shrimp Balls

 Gluten Free

READY IN



15 min.

SERVINGS



100

CALORIES



25 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup coconut or flaked
- ☐ 16 ounce cream cheese softened
- ☐ 1 teaspoon curry powder
- ☐ 2 green onions coarsely chopped
- ☐ 12 ounces shrimp deveined cooked peeled

Equipment

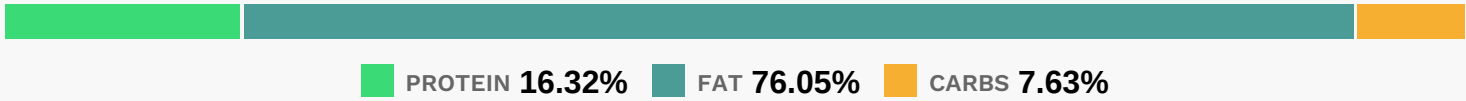
- ☐ food processor
- ☐ baking sheet

oven

Directions

- Combine coconut and curry powder on a baking sheet.
- Bake at 325 for 5 to 7 minutes or until golden; set aside.
- Process cream cheese, shrimp, and onions in a food processor until blended. Chill 1 hour.
- Shape shrimp mixture into 1-inch balls, and roll in toasted coconut mixture.

Nutrition Facts



Properties

Glycemic Index:0.64, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:0.52434781825413%

Flavonoids

Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 24.52kcal (1.23%), Fat: 2.13g (3.28%), Saturated Fat: 1.41g (8.79%), Carbohydrates: 0.48g (0.16%), Net Carbohydrates: 0.33g (0.12%), Sugar: 0.24g (0.27%), Cholesterol: 10.06mg (3.35%), Sodium: 18.65mg (0.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.03g (2.06%), Phosphorus: 14.04mg (1.4%), Manganese: 0.03mg (1.31%), Vitamin A: 63.51IU (1.27%), Copper: 0.02mg (1.06%)