

Plate Dream

Fried Shrimp Balls

Golden fried shrimp balls that are crispy outside, juicy inside, and ideal for easy dinners or party snacks.

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Asian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup panko breadcrumbs
- [ ] 2 tbsp all-purpose flour
- [ ] 1 large egg, beaten
- [ ] 2 green onions, finely sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp lemon zest
- [ ] Salt and pepper to taste
- [ ] Vegetable oil for frying

Dipping Sauce

- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp sriracha
- [ ] 1 tsp lime juice
- [ ] Pinch of sugar

Instructions

1. Pat the shrimp dry, then coarsely chop them in a bowl; add garlic, green onions, lemon zest, salt, and pepper.
2. Stir in the beaten egg and half of the panko, mixing until just combined.
3. Form the mixture into 1-inch balls, then roll each ball in flour, dip back into the egg, and coat with the remaining panko.
4. Heat oil in a deep skillet to 350°F; fry the balls in batches until golden, about 2-3 minutes per side.
5. Remove with a slotted spoon, drain on a wire rack, and sprinkle with a little extra salt.
6. Mix dipping sauce ingredients together and serve alongside the hot shrimp balls.

Nutrition per serving

210 kcal	18 g	10 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, toast the panko lightly before using.
- If the mixture feels too wet, add a tablespoon of flour.
- Serve immediately for the best texture.