

Treasure Barrel

Fried Shrimp Balls Recipe

Golden fried shrimp balls that are crunchy outside, succulent inside – a cozy snack or appetizer for any gathering.

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 cornstarch
- [ ] 1 egg white
- [ ] 1 tsp grated ginger
- [ ] 1 tsp minced garlic
- [ ] 1 tsp lime zest
- [ ] Salt and pepper to taste

For Frying

- [ ] Vegetable oil, enough for deep frying (about 2 inches deep)

Optional Dipping Sauce

- [ ] 2 tbsp lime juice
- [ ] 1 tbsp fish sauce
- [ ] 1 tsp honey
- [ ] 1 small red chili, finely sliced

Instructions

1. Pat the shrimp dry, then coarsely chop them in a bowl.
2. Add garlic, ginger, lime zest, salt, and pepper to the shrimp; mix gently.
3. Stir in the egg white, then toss with cornstarch and panko until just combined.
4. Form the mixture into walnut-size balls, placing them on a parchment-lined tray.
5. Heat oil in a deep skillet to 350°F; fry balls in batches until golden, about 2-3 minutes per side.
6. Transfer fried balls to a paper-towel rack, drizzle with a splash of lime juice, and serve with the optional dip.

Nutrition per serving

250 kcal	18 g	12 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too wet, add a little more panko.
- Keep the oil temperature steady; too low makes soggy balls.
- For extra flavor, fold in a pinch of crushed red pepper flakes.