

BANGIN' GOOD SHRIMP

"Stir fried shrimp mixed with a creamy sweet and spicy chili sauce, served on a bed of shredded lettuce and purple cabbage topped with scallions. This is a bangin' good slimmed down copycat recipe of Bonfish Grill's very popular Bang Bang shrimp. Takes about 10 minutes to prepare which makes this perfect for lunch, as an appetizer, or even a light meal."

Servings: 4 **Serving Size:** 1/4th of recipe **Calories:** 215.7 **Fat:** 7.6g **Protein:** 23.8g
Carb: 11.9g **Fiber:** 1.0g **Sugar:** 6.3g **Sodium:** 443.9mg

Ingredients:

- 5 tbsp. light mayonnaise
- 3 tbsp. Thai Sweet Chili Sauce
- 1 tsp. Sriracha (to taste)
- 1 lb. large shrimp, shelled and deveined (weight after peeled)
- 2 tsp. cornstarch
- 1 tsp. canola oil
- 3 cups shredded iceberg lettuce
- 1 cup shredded purple cabbage
- 4 tbsp. scallions, chopped

Directions:

In a medium bowl, combine mayonnaise, Thai sweet chili sauce and sriracha. Set aside

Combine lettuce and cabbage and divide between four plates. Set aside

Coat shrimp with cornstarch, mixing well with your hands.

Heat a large skillet or wok on high heat, when hot add oil. When oil is hot add the shrimp to hot pan and cook tossing a few times until cooked through, about 3 minutes.

Remove from pan and combine with sauce coating well.

Place shrimp on lettuce and top with scallions.

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