

Bang Bang Shrimp Pasta



Bang Bang Shrimp Pasta is one of the best shrimp meals ever. It's made with an easy, savory sauce and is ready in less than 30 minutes.

Course	Main Course
Cuisine	Chinese
Prep Time	10 minutes
Cook Time	8 minutes
Total Time	20 minutes
Servings	6
Calories	593kcal
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Ingredients

- 3/4 - 1 lb thin spaghetti or angel hair pasta or gluten free pasta
- 1 1/2 lbs medium shrimp peeled and deveined
- 1 TBSP coconut oil
- 3 cloves garlic minced
- 3 tsp paprika
- 1 TBSP dried parsley
- freshly ground black pepper to taste

Sauce

- 1/2 cup mayonnaise or light mayonnaise
- 1/2 cup Thai sweet chili sauce
- 2 cloves garlic minced
- 2 TBSP of lime juice
- 1/8 tsp crushed red pepper flakes

Instructions

1. Mix the sauce ingredients together in a bowl and set aside.(You can warm this if you desire but it warmed up nicely for me when mixed with the hot pasta.)
2. In a large pot of boiling water, cook the pasta and drain well.
3. Place the uncooked shrimp in a medium sized bowl and add the paprika, 3 cloves of garlic, pepper
4. Heat the coconut oil on medium high heat and add the coated uncooked shrimp. Stir constantly while cooking until pink for approx. 6-8+ minutes. (depending on the size of the shrimp)
5. Remove from heat and set aside if pasta is not ready
6. In a large serving bowl, combine the pasta, shrimp and sauce mixture and toss.

7. Garnish with parsley and serve immediately.

Nutrition

Calories: 593kcal | Carbohydrates: 69g | Protein: 33g | Fat: 19g | Saturated Fat: 4g | Cholesterol: 293mg | Sodium: 1219mg | Potassium: 298mg | Fiber: 3g | Sugar: 12g | Vitamin A: 590IU | Vitamin C: 7.3mg | Calcium: 191mg | Iron: 3.7mg