

# Bang-Bang Shrimp with Asian Slaw



Serves 4

Ingredients:

For shrimp:

- 5 tablespoons mayonnaise
- 2 tablespoons sweet chili sauce
- 2 teaspoons sriracha
- 1 pound raw, peeled and deveined shrimp
- 2 tablespoons coconut flour
- 1 tablespoon canola oil

For slaw:

- 1 head napa cabbage, sliced into shreds\*
- 1 cup butter lettuce, sliced into shreds\*
- 1/4 head red cabbage, sliced into shreds\*
- 1 tablespoon olive oil
- 1/2 tablespoon golden balsamic vinegar
- 1 teaspoon honey
- 1/4 cup fresh cilantro, torn
- 3 tablespoons snipped fresh chives

#### Instructions:

1. In a bowl, whisk together the mayo, chili sauce and sriracha, then set it aside until ready to use.
2. Toss the shrimp with the coconut flour until evenly coated. Heat the canola oil in a large skillet over high heat. Add the shrimp and cook until it just turns pink and opaque, about 3 minutes. Transfer the shrimp to a large bowl and toss with the mayo mixture.
3. In a separate bowl, add the cabbage and lettuce. Toss with the olive oil, vinegar and honey until well coated. Toss the cilantro in. To serve the shrimp, mix with the slaw and garnish the entire thing with chives. Enjoy!

#### Note:

\*You may substitute an equivalent amount of pre-shredded cole slaw mix or cabbage blend.

Nutrition per serving: Calories 353; Total Fat 21.0 g; Saturated Fat 3.4 g; Monounsaturated Fat 7.6 g; Polyunsaturated Fat 9.3 g; Total Carbohydrates 20.0 g; Dietary Fiber 5.3 g; Sugar Alcohols 0.1 g; Sugars 11.4 g; Protein 24.3 g; Sodium 353 mg