

BANG BANG SHRIMP PASTA



Serves 4-5 ppl

-
- **12 oz** Pasta (fettuccine or spaghetti), cooked al dente according to package directions
 - **2 Tbsp** Coconut oil or butter
 - **1 lb** 21/25 or 16/20 shrimp, peeled and deveined, about 20
 - **1 cup** Heavy whipping cream
 - **¾ cup** Thai sweet chili sauce
 - **1 Tbsp** Garlic, minced
 - **1 Tbsp** Fresh ginger, minced
 - **1-2 tsp** Sriracha sauce
 - **½ tsp** Salt
 - **1 Tbsp** Lime juice
 - Crushed peanuts, optional for serving
 - Toasted coconut, optional for serving
 - Green onions, thinly sliced optional for serving
-

1. Bring a large pot of salted water to a boil and cook pasta al dente according to the pasta package.
 2. In a large skillet set over medium-heat, melt the coconut oil or butter. Add shrimp and cook about 1 to 2 minutes per side, or until just cooked through. They will turn from grey to pink. Do not overcook. Set the cooked shrimp aside onto a plate.
 3. Add the whipping cream, Thai chili sauce, garlic, ginger, Sriracha and salt to the skillet and whisk until fully combined. Bring to a boil then reduce the heat to keep a heavy simmer until the sauce has thickened slightly, about 5 minutes.
 4. Drain the pasta and add it to the pan with the sauce.
 5. Add the shrimp to the pan and drizzle it with the lime juice. Toss it all together and serve topped with peanuts, coconut flakes and green onions.
-