

Easy Bang Bang Shrimp Pasta

The shrimp is sauteed with garlic, red pepper flakes, and other spices then gently tossed with spaghetti noodles and a spicy sauce. The Bang Bang Sauce is a creamy concoction of mayonnaise, sweet chili sauce, and sriracha sauce. It's spicy yet not too hot, of course you can bump up the heat by adding more sriracha. This meal comes together in the time it takes to cook the pasta.

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Ingredients

- 12 oz of spaghetti
- 1½ lbs of medium shrimp, peeled and deveined
- 1½ tbsp olive oil
- 3 cloves garlic, minced
- 3 tsp paprika
- Black pepper to taste
- 1½ tsp dried parsley

For the Sauce:

- ⅔ cup light mayonnaise
- ½ cup sweet chili sauce
- 2 - 3 cloves garlic, minced
- ½ tbsp honey
- 1 tbsp sriracha sauce
- 1 tbsp lime juice
- ⅛ - ¼ tsp red pepper flakes

Instructions

1. In a large bowl, mix all 'sauce' ingredients together then set aside. Use more (or less) sriracha sauce according to your heat level.
2. Cook pasta according to package directions, drain, return to pot, and cover to keep warm.
3. Place the uncooked shrimp in a medium bowl and add olive oil, paprika, 3 cloves of minced garlic, and black pepper. Gently toss to coat all of the shrimp.
4. Heat a large skillet on medium high heat and then add the coated uncooked shrimp.
5. Stir constantly while cooking until no longer pink about 10 minutes.
6. When shrimp is cooked through, combine it with the spaghetti in the pot and ⅔ of the sauce - toss to coat well. Top with dried parsley.
7. Use the leftover sauce to top off your portion of the meal.

Notes

You can substitute chicken for the shrimp.

Recipe by Blogghetti at <https://blogghetti.com/2016/10/easy-bang-bang-shrimp-pasta.html>