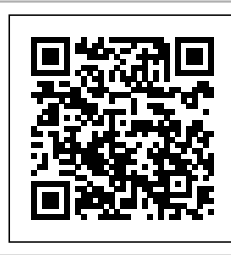


Roasted Bang Bang Shrimp



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Recipe by: Laura Vitale

Serves 4- 6

Prep Time: 45 minutes

Cook Time: 10 minutes

Ingredients

For the Shrimp:

- 1 lb of Shrimp, peeled and deveined
- 2 tsp of Granulated Garlic
- 1 tsp of Paprika
- 1 Tbsp of Olive Oil
- Salt and Pepper, to taste

For the sauce:

- 1/2 cup of Mayo
- 2 Tbsp of Plain Greek Yogurt
- 1-1/2 Tbsp of Sriracha (or to taste)
- 1/4 cup of Sweet Chili Sauce
- Pinch of Salt
- Chopped Scallions

1) To make the sauce, stir together the mayo, yogurt, Sriracha, chili sauce, salt and scallions, cover with some plastic wrap and pop it in the fridge for a bit.

2) Preheat your oven to 450 degrees. Toss the shrimp with the oil, granulated garlic, paprika, salt and pepper, lay on a single layer and pop them in the oven for about 8 to 10 minutes.

3) When ready to serve, sprinkle some additional chopped scallions over the shrimp and serve along side the sauce!

