



bang bang shrimp;

1. (ban-guh ban-guh shur-rimp)
noun. Sweet shrimp with coconut chili sauce.
2. Produces 4 Servings.
3. Preparation 25 mins.
4. Oven temperature set to --.

Ingredients;

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|--------------------------------|-----------------------------|
| 1 lb. shrimp, peeled, deveined | 2 Tbsp. arrowroot |
| 1 tsp. pepper | 1 tsp. garlic powder |
| 2-3 Tbsp. coconut oil | 1½ Tbsp. tahini paste* |
| 5-6 Tbsp. chili paste | 1 Tbsp. apple cider vinegar |
| ½ c. coconut milk | |

*alternatively, almond butter

Instructions;

1. Combine arrowroot, pepper, and garlic powder. Toss shrimp in mixture until well coated
2. Heat fry pan to medium and add coconut oil. Fry shrimp 1-2 mins on each side. Set aside.
3. To make sauce, combine coconut cream, tahini paste and vinegar. Add chili paste one Tbsp. at a time, as desired. Gently warms sauce until thin but not runny, and coat the shrimp. Serve as dipping sauce.