



Bang Bang Shrimp Rice Bowls

Serves 4

Ingredients

Bang Bang Sauce:

¼ cup mayonnaise

2 ½ tbsp Sriracha

1 tbsp rice vinegar

2 tbsp sugar

For shrimp:

2-3 tbsp cornstarch

1 lb medium/large shrimp, cooked (tails and shell removed)

1 cup canola or vegetable oil

For Rice Bowls:

2 cups cooked rice white or brown

2 cups shredded cabbage blend

2 medium tomatoes diced

2 stalks green onion chopped

Directions:

Bang Bang Sauce

Add all ingredients to a jar or bowl, whisk until completely combined. Cover and refrigerate until ready to use.

For the shrimp:

Heat oil in a heavy bottom pot over medium heat until the temperature reaches 375 degrees (it should NOT be smoking).

Make sure the shrimp are dry (pat dry with paper towels if needed). Coat with cornstarch. Add shrimp carefully to the oil, fry 3-4 minutes or until golden brown. You may need to flip or stir the shrimp if they aren't fully submerged in the oil. Remove with a slotted spoon and set on a paper towel lined plate.

Assemble Rice Bowls:

Add a bit of sauce to the shrimp and toss lightly to coat.

Place ½ cup rice in a bowl, add ¼ the cooked shrimp, ½ cup cabbage blend, ¼ of the diced tomatoes, and sprinkle some green onion. Top with bang bang sauce. Serve immediately.