

# Bang Bang Shrimp Pasta!

## Ingredients

- 1 lb of spaghetti or your favorite pasta of choice
- 1 1/2 lbs of medium shrimp, peeled and deveined (or 1 pound boneless chicken, chopped)
- 1 1/2 Tablespoons olive oil
- 3 cloves garlic, minced
- 3 tsp paprika
- 1 Tablespoon fresh parsley
- Black pepper to taste

## For the Sauce

- 1/2 cup of Hellmans mayonnaise
- 1/2 cup Thai sweet chili sauce (in the asian isle)
- 2 cloves garlic, minced
- 2 Tablespoons of lime juice
- 1/4 tsp of crushed red pepper flakes
- 1/2 tablespoon onion powder
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**The mayo CAN be substituted for Plain yogurt, heavy cream, cream cheese or even sour cream**

## Instructions

1. In a large bowl, mix all 'sauce' ingredients together then set aside.
2. Cook pasta, drain.
3. Place the uncooked shrimp OR chicken in a medium bowl, add the paprika, 3 cloves of garlic, pepper
4. In a large skillet, on medium high heat, add the coated uncooked shrimp OR chicken.
5. Stir constantly while cooking until no longer pink- about 10 minutes
6. Remove from heat and set aside.
7. In a large bowl, combine the pasta, shrimp/chicken and sauce mixture and toss WELL.
8. ENJOY!

<https://myincrediblerecipes.com/bang-bang-shrimp-pasta/>