

Bang Bang Shrimp Tacos

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Bang Bang Shrimp Tacos - Damn Delicious

Ingredients

1/2 cup vegetable oil, or more, as needed  
1 cup buttermilk  
3/4 cup all-purpose flour  
1/2 cup cornstarch  
1 large egg  
1 tablespoon hot sauce  
Kosher salt and freshly ground black pepper, to taste  
1 1/2 pounds medium shrimp, peeled and deveined  
1 cup Panko  
12 6-inch corn tortillas  
2 tablespoons chopped fresh cilantro leaves

FOR THE SLAW

2 cups shredded green cabbage  
1 cup shredded red cabbage  
1/4 cup sour cream  
1/4 cup mayonnaise  
1/4 cup chopped fresh cilantro leaves  
2 cloves garlic, minced  
Juice of 1 lime  
1/2 teaspoon salt

FOR THE SAUCE

1/4 cup mayonnaise  
2 tablespoons sweet chili sauce  
1 tablespoon honey  
2 teaspoons Frank's Hot Sauce

Process

To make the slaw, combine cabbage, sour cream, mayonnaise, cilantro, garlic, lime juice and salt in a large bowl; set aside.

To make the sauce, whisk together mayonnaise, sweet chili sauce, honey and Frank's Hot Sauce in a small bowl; set aside.

Heat vegetable oil in a large skillet over medium-high heat.

In a large bowl, whisk together buttermilk, flour, cornstarch, egg and hot sauce; season with salt and pepper, to taste.

Working one at a time, dip shrimp into buttermilk mixture, then dredge in Panko, pressing to coat.

Working in batches, add shrimp to the skillet and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.

Serve immediately with tortillas and slaw, drizzled with sweet chili sauce and garnished with cilantro, if desired.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: