

Bang Bang Shrimp

By Alessandra Ciuffo

Ingredients:

- 1 lb shrimp, peeled and deveined
- 3/4 cup panko breadcrumbs
- 1/4 cup cornstarch
- 1/2 cup flour
- 2 eggs
- salt & pepper
- sliced green onions, for garnish

Sauce Ingredients:

- 1 cup mayonnaise
- 1/2 cup sweet spicy chili sauce
- 1 tbsp soy sauce
- 1 tsp rice wine vinegar
- 1 tbsp spicy chili crunch or sriracha

Steps:

1. Preheat the oven to 400 degrees. Peel & devein shrimp, if needed, and set up the dredging station. In one bowl, crack the eggs and season with salt and pepper. In another bowl or tray, combine the panko, cornstarch, flour, and salt and pepper.
2. Working one at a time, dip the shrimp into the egg (dripping off any excess), then well coat in the panko mixture. Repeat until all the shrimp has been coated.
3. Add the shrimp onto a wire rack that has been sprayed with oil, then spray a thin layer of oil on top of the arranged shrimp. Transfer the tray into the oven and bake for 6 minutes. Flip the shrimp, add another thin layer of oil then place back into the oven for another 6 minutes. The shrimp should be crisp, golden brown and cooked through.
4. While the shrimp cooks, make the sauce. Combine the mayo, sweet spicy chili sauce, soy sauce, rice vinegar, and chili crunch.
5. Once the shrimp comes out of the oven, allow to cool for 2 minutes before adding into the bowl with sauce. Toss, toss, toss and then transfer to serving tray and garnish with sliced green onions.

Serve immediately and ENJOY!!! 