

Bang Bang Shrimp

Yield: 4 Servings **Author:** Lauren

Prep time: 10 M Cook time: 10 M Total time: 20 M

This spicy shrimp dish gets its bang bang from sriracha and sweet chili sauce. It is very quick to throw together and full of flavor.

INGREDIENTS:

- 2 lbs Pre-Cooked Shrimp, Thawed
- 1/3 cup Plain Non-Fat Greek Yogurt
- 3 Tbsp Sweet Chili Sauce
- 1 Tbsp Sriracha
- 1/4 cup Green Onion, Chopped
- 2 bags Frozen Riced Cauliflower

INSTRUCTIONS:

1. Remove the tails from the shrimp
2. Cook on medium heat in a non-stick skillet until heated through, about 8 minutes
3. In a small bowl, mix the greek yogurt, sriracha, and sweet chili sauce — Use less sriracha if you don't like things quite spicy
4. Add Green Onion, and sauce to pan once shrimp are heated and cook for 2 more minutes
5. Microwave Cauliflower rice according to package instructions
6. Spoon the shrimp and sauce onto piles of cauliflower rice
7. Serve and Enjoy