

## Bangin' Shrimp

*Becca Richey*

**Serves:** 4

**Prep:** 10 minutes

**Cook:** 10 minutes

1 lb Large Peeled and Deveined Shrimp  
1/4 cup arrowroot flour  
2 T olive oil

**For the sauce:**

1/3 cup aioli  
1/4-1/2 cup ground fresh chili paste  
1 clove garlic, finely chopped

**For serving:**

1 white onion  
Spinach  
Cilantro, for garnish



Chop the vegetables and set aside.

Combine the aioli, chili paste and garlic into a bowl.

Coat the shrimp with enough arrowroot flour to cover each piece. Add oil to the frying pan and set stove to medium-high. Once the oil is hot, add the shrimp. When the bottom is golden brown, flip once so each piece is evenly cooked.

Add shrimp to sauce, mix well. Serve and enjoy!