Pan-Seared Bang Bang Shrimp

Quick · Serves a crowd · Spicy · Serves 6–8

Ken's note: TBD

Shrimp seared in a hot pan with a thin, crisp dusting of cornstarch, then tossed in a creamy sweet-and-spicy sauce. No deep-frying.

Ingredients

Bang bang sauce

- ⅓ cup mayonnaise
- 3 Tbsp sweet chili sauce (use the glaze on Pork Belly Bites, or store-bought)
- 1 Tbsp sriracha, or to taste
- 1 tsp lime juice
- 1 tsp honey

Shrimp

- 1 lb large shrimp, peeled and deveined, patted very dry
- 1½ Tbsp cornstarch
- ½ tsp garlic powder
- ½ tsp smoked paprika
- 2 Tbsp neutral oil
- Salt
- Sliced scallions and toasted sesame seeds, to garnish
- Butter lettuce leaves or shredded cabbage, to serve

Method

1. Whisk the sauce ingredients in a large bowl.
2. Toss the shrimp with the cornstarch, garlic powder, paprika, and a small pinch of salt. Heat the oil in a large skillet over medium-high heat until shimmering. Cook the shrimp in two batches in a single layer, 1½–2 minutes per side, until golden and just cooked through.
3. Add the hot shrimp to the sauce, toss to coat, and garnish. Serve right away on lettuce leaves or a bed of cabbage, or with toothpicks.