

Bang Bang Shrimp Tacos

Latin

A lighter, high-protein version of Bang Bang shrimp tacos with shrimp, crunchy slaw, and a Greek-yogurt based sauce.

Ingredients:

Shrimp:

- * 18 count raw shrimp (medium shrimp; en...)
- * 1 teaspoon Olive oil (use a nonstick pa...)
- * 1/2 teaspoon Paprika
- * 1/4 teaspoon Garlic powder
- * Salt (to taste)

Slaw:

- * 2 cups Coleslaw mix
- * 1 tablespoon Lime juice
- * Salt (pinch)

Light Bang Bang Sauce:

- * 4 tablespoons Plain nonfat Greek yogurt
- * 2 teaspoons Sweet chili sauce (reduced amount to...)
- * 1/2 teaspoon Sriracha

Assembly:

- * 3 each Street-size tortillas (warmed)



Instructions:

1. Mix Greek yogurt, sweet chili sauce, and sriracha to create a light bang bang sauce. Set aside.
2. Season shrimp with paprika, garlic powder, and salt.
3. Cook shrimp in a hot non-stick skillet with 1 teaspoon olive oil or cooking spray for 2–3 minutes per side until opaque.
4. Toss coleslaw mix with lime juice and a pinch of salt.
5. Warm tortillas briefly in a dry pan.
6. Assemble tacos evenly with slaw, shrimp, and a measured drizzle of sauce.

Servings: 1 | Serving size: 3 tacos | Calories: 500 | Protein: 40g