



Kicker Shrimp Pasta

Ingredients:

- 1 lb. favorite Pasta
- 2 lbs. Large Shrimp, raw peeled and deveined
- 2 T olive oil
- 4 cloves garlic minced
- 3 tsp paprika
- 2 T fresh parsley
- Black Pepper to taste

Sauce:

- $\frac{3}{4}$ Cup Mayonnaise
- $\frac{1}{2}$ to $\frac{3}{4}$ Cup Thai Sweet Chili sauce (your preference of hot)
- 3 cloves garlic minced
- 3 T Lime juice
- $\frac{1}{2}$ tsp crushed red pepper flakes
- 1 T onion powder

Directions:

- 1) In a large bowl, mix all the sauce ingredients together and set aside.
- 2) Mix shrimp with the garlic, paprika, parsley and pepper.
- 3) Cook Pasta and drain.
- 4) While the Pasta is cooking, place the coated, uncooked shrimp on med-high heat in a large skillet, until no longer pink. About 10 minutes. (Stirring constantly)
- 5) Remove from the heat and set aside.
- 6) In a large bowl (or the pasta pan) combine the pasta, shrimp and sauce mixture and toss well. Top with freshly grated parmesan if desired! Enjoy!

www.tipsfrompips.com for more great recipes! Facebook/tipsfrompips