

## Bang Bang Shrimp Tacos

Serves 12 (3 shrimp per taco)

- 118 ml vegetable oil, *or more, as needed*
- 237 ml buttermilk
- 90 g all-purpose flour
- ½ cup cornstarch
- 1 large egg
- 1 T hot sauce
- Salt, *to taste*
- 680 g medium shrimp, *peeled and deveined*
- 118 g Panko
- 12 15-cm corn tortillas
- 2 T chopped cilantro

### Slaw

- 450 g shredded green cabbage
- 225 g shredded red cabbage
- 60 g sour cream
- 60 g mayonnaise
- ¼ cup chopped fresh cilantro leaves (4 g)
- 2 cloves garlic, *minced*
- Juice of 1 lime
- ½ teaspoon salt

### Sauce

- 57 g mayonnaise\*
- 2 T sweet chili sauce
- 1 T honey
- 2 T hot sauce

### Slaw

1. Combine **cabbage**, **sour cream**, **mayonnaise**, **cilantro**, **garlic**, **lime juice** and **salt** in a large bowl; set aside.

### Sauce

2. Whisk together **mayonnaise**, **sweet chili sauce**, **honey** and **hot sauce** in a small bowl; set aside.

### Taco mixture

3. Heat oil in a large skillet over medium high heat.
4. In a large bowl, whisk together **buttermilk**, **flour**, **cornstarch**, **egg** and **hot sauce**; season with **salt** and **pepper**, to taste.
5. Working one at a time, dip **shrimp** into **buttermilk mixture**, then dredge in **Panko**, pressing to coat.
6. Working in batches, add shrimp to the skillet and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.

Serve immediately with tortillas and slaw, drizzled with sweet chili sauce and garnished with cilantro, if desired.

