

Creamy Sweet Chili Shrimp

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Servings: 8

1/4 cup fresh chives, finely chopped

1 package (12 ounce) frozen southern-style (or breaded) popcorn shrimp

1/4 cup reduced-fat mayonnaise

1/4 cup sweet chili sauce

1 tablespoon sriracha sauce

2 cups broccoli slaw mix

Preparation Time: 10 minutes

Preheat the oven to 425 degrees.

In a pan, cook the shrimp according to package directions.

In a bowl, combine the mayonnaise, chili sauce and sriracha sauce. Stir into the shrimp.

Spread the broccoli slaw over a serving platter. Top with the shrimp mixture. Sprinkle with chives.

Serve.

Per Serving (excluding unknown items): 20 Calories; 2g Fat (88.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 35mg Sodium. Exchanges: 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.