

Thai Curry Lime Shrimp



Ingredients:

- ¾ cup mayonnaise or Miracle Whip
- ¾ cup Thai Green Curry Sauce
- 1 fresh lime (juice and zest)
- 6 cloves of garlic (minced)
- 1 package of peeled/deveined medium shrimp (40-50 shrimp, thawed)
- Tbsp olive oil (or coconut oil)
- 3 tsp paprika



Directions:

1. In a bowl mix the mayonnaise, Thai Green Curry Sauce, juice from the lime and 3 cloves of garlic. Set aside.
2. In a non-stick pan, heat the olive oil over medium heat. Add 3 cloves of garlic, the shrimp (be sure to remove the tails) and paprika. Cook for about 5-6 minutes.
3. Add the sauce mixture to the shrimp and simmer until warm.
4. Serve over pasta (angel hair pasta works great) or rice. For a healthier option, serve over spiralized zucchini.
5. Top with lime zest and enjoy!