



shrimp with warm coleslaw

Servings: **16 servings**

cal - 201 fat - 6 gms carbs - 11

Ingredients

16 fresh jumbo shrimp in shells
8 slices thick cut bacon, halved
1 1/2 lb coleslaw mix about 11 cups
1/4 cup red wine vinegar
1/4 cup freshly chopped chives

Directions

peel and devein shrimp. rinse and pat dry. set aside
in a large skillet, cook bacon over medim heat until crisp. transfer bacon to paper towels; reserve drippings. return 2 tbsp drippings to skillet
add shrimp to hot drippings; cook and stir over medium heat 4-5 minutes or until shrimp are opaque. remove from skillet, keep warm
add cole slaw mixture to hot skillet add more drippings if necessary. cook aND STIR OVER MEDIUM HEAT FOR 6 MINUTES OR UNTIL COLESLAW IS WILTED AND JUST TENDER. STIR IN VINEGAR AND CHIVES , crumble bacon and add to coleslaw mixture. divide among 4 plates and top with 4 shrimp

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