

SIDE DISH

# Smoky Shrimp Slaw

7 October 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 35 min     | 15 min | 20 min | 6      | \$4.45      | 610 kcal |

You can never have too many side dish recipes, so give Smoky Shrimp Slaw a try. One serving contains 610 calories, 37g of protein, and 48g of fat. This recipe serves 6 and costs \$4.45 per serving. This recipe from Foodnetwork requires green onions, paprika, celery stalks, and garlic.

## Ingredients

- ☐ ½ pound bacon
- ☐ 3 celery stalks, sliced thin
- ☐ 1 teaspoon coarse sea salt
- ☐ 2 tablespoons chopped fresh parsley leaves
- ☐ 1 teaspoon chopped garlic
- ☐ 1 teaspoon coarsely ground black pepper
- ☐ ½ cup mayonnaise
- ☐ 3 tablespoons olive oil
- ☐ 2 pounds shrimp (21 to 25) peeled and deveined
- ☐ ¼ cup sour cream
- ☐ 1 tablespoon cayenne pepper
- ☐ ¼ cup cider vinegar
- ☐ 1 teaspoon dry mustard
- ☐ 1 tablespoon chopped garlic
- ☐ 2 tablespoons chopped green onions
- ☐ 1 lemon, juiced
- ☐ ¼ cup olive oil
- ☐ ¼ head purple cabbage, cored and shredded
- ☐ 1 tablespoon smoked paprika
- ☐ ¼ head white cabbage, cored and shredded

EQUIPMENT Bowl, Frying pan, Baking sheet, Oven, Blender, Grill

## Method

- 1 Preheat the oven to 400 degrees F.

- 2 Arrange the bacon strips on top of a grill rack on a baking sheet.
- 3 Bake until crispy, about 10 to 12 minutes.
- 4 Remove from the oven and reserve.
- 5 In a large bowl, add the cabbages, celery, green onion and parsley. Toss together and set aside.
- 6 In a medium bowl, add the olive oil, garlic, lemon juice, the smoked paprika and the shrimp.
- 7 In a large saute pan over medium-high heat, add the shrimp.
- 8 Saute, tossing frequently, until the shrimp are cooked through, about 4 to 5 minutes.
- 9 Remove from heat and allow to cool.
- 10 In a blender, add the mayonnaise, sour cream, olive oil, cider vinegar, mustard, cayenne, salt, pepper and garlic and blend together until smooth.
- 11 Add the mixture to the bowl with the cabbage. Stir in the crumbled bacon and the shrimp and serve.

### Nutrition per serving

| 610           | 37 g    | 48 g | 9 g                          |
|---------------|---------|------|------------------------------|
| KCAL          | PROTEIN | FAT  | CARBS                        |
| Saturated Fat |         |      | 10.6 g · 66% of daily needs  |
| Fibre         |         |      | 2.6 g · 10% of daily needs   |
| Sugar         |         |      | 3.5 g · 4% of daily needs    |
| Sodium        |         |      | 960 mg · 42% of daily needs  |
| Cholesterol   |         |      | 282 mg · 94% of daily needs  |
| Vitamin C     |         |      | 39.3 mg · 48% of daily needs |

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/smoky-shrimp-slaw-148548](https://whatsheate.com/smoky-shrimp-slaw-148548)