

10-Minute Honey Garlic Shrimp

Ingredients

- 3 Tablespoons honey
- 1 Tablespoon reduced-sodium soy sauce
- $\frac{1}{4}$ teaspoon crushed chili flakes (optional)
- 1 teaspoon fresh ginger, minced
- 2-3 cloves of garlic, minced (about 1 Tablespoon)
- $\frac{3}{4}$ pound medium uncooked shrimp, peeled & deveined
- 1 Tablespoon olive oil
- salt, to taste
- ground black pepper, to taste
- 2 Tablespoons sliced green onion (optional garnish)
- cooked brown rice (to serve)
- broccoli or other veggies (to serve)

Preparation

1. Whisk honey, soy sauce, chili flakes (if using), ginger, and garlic, together in a medium bowl. Set aside.
2. In another medium bowl, add shrimp and olive oil. Season the shrimp with salt and ground pepper and toss to coat.
3. Heat a pan over medium-high heat. Place the shrimp into the pan in an even layer. Cook the shrimp on one side until nicely seared, about 1-2 minutes. Flip the shrimp over and cook for another minute or until they're just cooked but still a little translucent in the center.
4. Pour in the honey garlic marinade and cook until the shrimp is cooked through, about 1 minute more. If desired, remove the shrimp from pan so they don't overcook, and reduce the sauce a little to thicken it (keep an eye on the sauce while reducing, the honey makes the sauce easy to burn if you forget about it on the stove).

5. Serve the shrimp with the reduced sauce over brown rice and veggies. Garnish with green onion, if desired.

If you like the sound of honey garlic shrimp, Share it with your friends, & don't miss our Tater Tot Grilled Cheese & Bacon Waffle Sandwich recipe.

Source & photo: Tiphero.com