



Sticky Ginger Shrimp with Scallion Rice

25 mins to make

Ingredients

Gluten free

- 1 lb Shrimp
- 2 cloves Garlic
- 4 tsp Ginger
- 1/4 cup Scallions
- 1/4 cup Honey
- 3 tbsp Soy sauce
- 1 cup Jasmine rice

Baking & Spices

- 1/2 tsp Black pepper, Freshly ground
- 1 tbsp Canola oil
- 1 tsp Sesame oil

Directions

1. In a large pot, steam rice with 2 teaspoons grated ginger added to the water; cook according to package instructions. Turn off heat and cover with lid to keep warm. 2. Meanwhile, in a large skillet over medium-high heat add canola oil, garlic, and remaining ginger. Sauté for 1 minute. Add honey, soy sauce, and black pepper; bring to a boil and simmer on low until thickened and slightly caramelized, 15 minutes. Scrape sides of the pan with a rubber spatula to prevent burning. 3. Increase heat to medium-high; add shrimp and cook until cooked through and sauce is caramelized, 3 to 4 minutes. 4. Add sesame oil and scallions to steamed rice. Stir until well incorporated. **Transfer** rice and shrimp to a platter, garnish with scallions. Serve immediately.