



## Honey garlic shrimp

Thanks to its limited ingredients, this dish is ready to eat in 20 minutes!

### Ingredients

- 1/3 cup honey
- 1/4 cup soy sauce
- 1 tablespoon minced garlic
- 1 lb. medium uncooked shrimp, peeled and deveined
- 2 teaspoons olive oil

### *Optional:*

- 1 teaspoon minced ginger
- Chopped green onion for garnish

### Directions

1. Whisk the honey, soy sauce, garlic, and ginger (if using) together in a medium bowl.
2. Place shrimp in a ziplocked bag or Tupperware, then pour 1/2 of the marinade mixture on top. Shake about, then allow shrimp to marinate in the refrigerator for no less than 15 minutes. Then, cover and refrigerate the rest of the marinade.
3. Heat olive oil in a skillet over medium-high heat, and place shrimp in skillet. Cook shrimp on one side until pink – then flip over.
4. Pour the remaining marinade and cook it all until shrimp is thoroughly cooked – about one more minute.
5. Serve shrimp with cooked marinade and a garnish of green onion.
6. Feel free to cook rice or steamed veggies to go along with this tasty seafood plate.