

## Honey Garlic Shrimp

### Ingredients

- 1/3 cup honey
- 1/4 cup soy sauce or coconut aminos
- 1 Tablespoon jarred minced garlic or 1-2 cloves
- 2 tsps minced fresh ginger
- 1/4-1/2 tsp of pepper flakes (optional)
- 1 lb medium uncooked shrimp, peeled & deveined
- 2 teaspoons olive oil
- chopped green onion for garnish
- Optional: 1/4 cup chopped walnuts
- Optional: lemon juice

### Instructions

1. Whisk the honey, soy sauce, garlic, pepper flakes, and ginger together in a medium bowl. Reserve half the marinade for cooking.
2. Add 1/2 the marinade to the shrimp and marinate for 15 minutes to 15 hours.
3. Heat olive oil in a skillet over medium-high heat. Using tongs, remove shrimp from marinade and place in the hot skillet, it should sizzle. Cook shrimp on one side for about a minute, then flip over.
4. Add remaining marinade to the skillet and cook until the shrimp is cooked through.
5. Toss with green onions and walnuts. Finish with a fresh squeeze of lemon