

Plate Dream

# Honey Walnut Shrimp – Quick Easy Dinner

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| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Chinese-American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] ½ cup walnuts, lightly toasted and coarsely chopped
- [ ] 2 tbsp honey
- [ ] 2 tbsp soy sauce (low-sodium)
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp fresh lemon juice
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp butter
- [ ] 1 tsp cornstarch mixed with 2 tsp water
- [ ] 2 tbsp neutral oil (e.g., canola)
- [ ] Salt and pepper to taste
- [ ] Optional: sliced scallions for garnish

## Instructions

1. Pat the shrimp dry with paper towels, then toss lightly with a pinch of salt, pepper, and the cornstarch slurry; set aside.
2. In a dry skillet over medium heat, toast the walnuts until golden and fragrant, about 2-3 minutes; transfer to a small bowl.
3. Heat the oil in the same skillet over medium-high heat. Add butter, then the minced garlic, sautéing until aromatic, about 30 seconds.
4. Add the shrimp in a single layer; sear for 1-2 minutes per side until pink but not fully cooked.
5. Stir in honey, soy sauce, rice vinegar, and lemon juice, letting the mixture bubble gently; cook another 2 minutes, allowing the glaze to thicken.
6. Return the toasted walnuts to the pan, tossing everything together so the shrimp are fully coated and the nuts stay crisp.
7. Taste and adjust seasoning if needed; finish with a sprinkle of scallions if you like.
8. Serve immediately over steamed rice or noodles, enjoying the sweet-savory glaze and nutty crunch.

## Nutrition per serving

| 420 kcal | 32 g | 28 g | 18 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Ensure the shrimp are completely dry; any moisture will steam instead of sear.
- Do not over-toast walnuts—they can become bitter quickly.
- If you prefer less sweetness, reduce honey by half and add a touch more soy.