

Honey Garlic Butter Shrimp & Broccoli

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Servings: 4

Ingredients

- 1/2 cup honey
- 1/4 cup soy sauce
- 1 teaspoon fresh grated ginger
- 2 tablespoons minced garlic
- 1/4 teaspoon red pepper flakes
- 1/2 teaspoon cornstarch
- 1 pound large shrimp, peeled, deveined and tails removed if desired
- 2 tablespoon butter
- 2 cups chopped broccoli
- 1 teaspoon olive oil
- salt pepper

Steps

1. In a small bowl add the honey, soy sauce, ginger, garlic, red pepper, and mix until combined.
2. Place the peeled and deveined shrimp into a bowl and add 1/3 of the sauce. Toss and marinate for 30 minutes.
3. Whisk in the cornstarch to the reserved marinade and set aside.
4. Heat a skillet (I use cast iron) or wok on high heat, add olive oil and broccoli, salt and pepper and cook 5-6 minutes just until soft. Remove from pan and set aside.
5. Add the butter to the skillet and add shrimp discarding any marinade. Cook until the shrimp turns pink about 2 minutes on each side.
6. Add in the reserved sauce and bring to a simmer. Add in the broccoli and toss until heated through.
7. Serve with white rice or pasta.
8. Garnish with green onions if desired.

