

Helergon Kitchen

Honey Walnut Shrimp – Easy Weeknight Dinner

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup walnuts, halves
- [ ] 2 tbsp honey
- [ ] 1 tbsp soy sauce (low-sodium)
- [ ] 1 tsp fresh lemon juice
- [ ] 2 garlic cloves, minced
- [ ] 1 tbsp unsalted butter
- [ ] 1 tsp vegetable oil

Optional Garnish

- [ ] Chopped fresh parsley
- [ ] Extra toasted walnuts for sprinkling

Instructions

1. Pat the shrimp dry with paper towels; this helps the glaze cling.
2. In a small bowl whisk honey, soy sauce, lemon juice, and a pinch of salt; set aside.
3. Heat oil and butter in a large skillet over medium-high heat until bubbling.
4. Add minced garlic, sauté for 30 seconds until fragrant, then pour in the honey-soy mixture; let it simmer gently.
5. Add shrimp, cooking for 2-3 minutes per side until pink and opaque.
6. Stir in toasted walnuts, coating them in the glaze; remove from heat.
7. Plate the shrimp, drizzle any remaining sauce, and garnish with parsley and extra walnuts.

Nutrition per serving

420 kcal	28 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Watch the honey closely; it can scorch quickly if the heat is too high.
- If the sauce thickens too much, add a splash of water to loosen it.
- Serve immediately for the best contrast between warm glaze and crisp walnuts.