

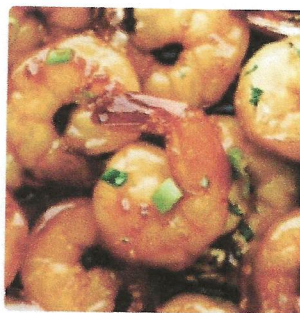
# Sticky Honey Garlic Butter Shrimp



Alyssa Rivers

Sticky Honey Garlic Butter Shrimp are coated in the most amazing sticky honey garlic butter soy sauce. This is a quick 20 minute meal that you will make again and again!

★★★★★ 4.51 from 97 votes



PREP TIME  
5 mins

COOK TIME  
15 mins

TOTAL TIME  
20 mins



COURSE  
Main Course

CUISINE  
American



SERVINGS  
4 People

CALORIES  
304 kcal

## INGREDIENTS

- 1/2 cup Honey
- 1/4 cup Soy Sauce
- 3 cloves Garlic minced
- 1 small Lemon Juice from lemon
- 1 pound Large Shrimp peeled and deveined
- 2 Tablespoons Butter
- Green Onions for garnish

## INSTRUCTIONS

1. In a small bowl whisk honey, soy sauce, garlic and lemon. Add half of the sauce to the shrimp and let marinate for 30 minutes.
2. In a medium sized skillet add the butter. Add the shrimp and save marinade. Season with salt and pepper.
3. Turn the heat to medium high. Cook until the shrimp turns pink about 2 minutes each side.
4. Add the reserved marinade and pour over shrimp. Cook until the sauce starts to thicken and coats the shrimp. Garnish with green onions.

## NOTES

Updated on March 15, 2020

Original Post on January 11, 2017

## NUTRITION

Serving: 4people  
Protein: 25g  
Cholesterol: 301mg  
Fiber: 1g  
Vitamin C: 5.5mg

Calories: 304kcal  
Fat: 7g  
Sodium: 1743mg  
Sugar: 35g  
Calcium: 174mg

Carbohydrates: 36g  
Saturated Fat: 4g  
Potassium: 153mg  
Vitamin A: 175IU  
Iron: 2.9mg