

# Honey Orange Firecracker Shrimp

#cooking/recipe

#2019/November

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Honey Orange Firecracker Shrimp - Damn Delicious

## Ingredients

1 pound medium shrimp, peeled and deveined  
Kosher salt and freshly ground black pepper, to taste  
1/2 cup cornstarch  
2 large eggs, beaten  
1/4 cup vegetable oil

## FOR THE SAUCE

1/2 cup honey  
2 tablespoons freshly squeezed orange juice  
Zest of 1 orange  
1/2 teaspoon garlic powder  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon ground ginger

## Process

In a large bowl, season shrimp with salt and pepper, to taste. Stir in cornstarch and gently toss to combine. Working one at a time, dip the shrimp into the eggs.

Heat vegetable oil in a large saucepan. Add shrimp and cook until golden brown, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil.

To make the glaze, combine honey, orange juice, orange zest, garlic powder, red pepper flakes and ginger over medium low heat. Bring to a boil, simmering until thickened, about 1-2 minutes.

Serve shrimp immediately, tossed or drizzled with honey mixture, garnished with orange zest, if desired.

## Nutrition

Servings: 4

Calories: 441

Fat: 15g

Carbs: 51g

Protein: 26g