

20-Minute Honey Garlic Butter Shrimp

[#cooking/recipe](#) [#2020/April](#) [#cooking/dinner](#) [#cooking/30 Minutes or Less#](#)

20 Minute Honey Garlic Butter Shrimp. - Half Baked Harvest

Ingredients

1 1/2 pounds raw jumbo shrimp, peeled and deveined
kosher salt and black pepper
1/4 cup extra virgin olive oil
6 cloves garlic, finely chopped or grated
1 inch fresh grated ginger, grated (or 1 teaspoon dried ginger)
1/4 teaspoon cayenne pepper (optional)
2 jalapeños, seeded, if desired, and chopped
4 tablespoons salted butter
3/4 cup canned coconut milk
2 tablespoons low sodium soy sauce
3 tablespoons honey
zest and juice from 1 lime
1/4 cup fresh cilantro or basil, chopped

MANGO SALSA

1 mango or 2 cups pineapple chunks
1 jalapeño, seeded (if desired), and chopped
2 tablespoons extra virgin olive oil
juice of 1 lime
1/2 cup cilantro, roughly chopped

Process

Pat the shrimp dry and season with salt and pepper.

Heat the olive oil in a large skillet over medium heat. When the oil shimmers, add the shrimp and cook until pink, about 2 minutes per side. Add the garlic, ginger, cayenne, if using, jalapeños, and butter. Continue to cook the shrimp in the butter until the garlic begins to caramelize and turn light golden brown, 1 to 2 minutes.

Add the coconut milk, soy sauce, and the honey, stir to combine, bring the mixture to a simmer, cook 2-3 minutes, until warmed throughout. Remove from the heat and stir in the lime juice and zest, add the cilantro, or basil.

To make the salsa. Combine all ingredients in a bowl. Season with salt.

Serve the shrimp and sauce over rice. Top with salsa. Enjoy!

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: