



Honey, I Love You Sautéed Shrimp

Simple, lightly sweet shrimp finished with honey and garlic, perfect for Valentine's Day

INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 1 tbsp extra-virgin olive oil
- 1-2 tsp honey
- 1 small clove fresh garlic, finely grated
- Sea salt



DIRECTIONS

1. Pat shrimp dry and season lightly with sea salt.
2. Heat olive oil in a wide skillet over medium-high heat.
3. Add shrimp in a single layer and cook 1-2 minutes per side until just opaque.
4. Lower heat, add garlic and drizzle with honey. Toss briefly until shrimp are coated and fragrant. Remove from heat.

FLAVOR PROFILE

Quick-sautéed shrimp finished with garlic and a light touch of honey for a savory dish with gentle sweetness and clean balance.

OPTIONAL ADD-ONS

- Lemon zest or a squeeze of lemon
- Chili flakes or Aleppo pepper
- Fresh parsley or cilantro
- Splash of tamari or soy sauce

