

Choco Fever Dream

Honey Walnut Shrimp

A quick, sweet-savory shrimp snack with honey glaze and crunchy walnuts—perfect for an easy treat.

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

Ingredients

Shrimp & Sauce

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp butter
- [ ] 2 tbsp honey
- [ ] 1 tbsp soy sauce
- [ ] 1 tsp lemon juice
- [ ] 1/4 tsp freshly ground black pepper

Walnut Topping

- [ ] 1/3 cup walnut halves
- [ ] 1 tsp butter for toasting

Instructions

1. Pat the shrimp dry with paper towels; this helps them sear rather than steam.
2. In a large skillet over medium-high heat, melt 2 tbsp butter. Add the shrimp in a single layer, cooking 2 minutes per side until just pink.
3. While shrimp cook, whisk honey, soy sauce, lemon juice, and pepper in a small bowl.
4. Push shrimp to the side, add 1 tsp butter and walnuts, toast for 1-2 minutes until fragrant, then pour the honey mixture over the shrimp. Toss gently until the glaze thickens and coats each piece.
5. Remove from heat, transfer to a serving platter, and drizzle any remaining sauce. Serve warm.

Nutrition per serving

280 kcal	22 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crunch, toast walnuts a minute longer, but watch closely to avoid bitterness.
- Adjust honey quantity if you like a milder sweetness; a teaspoon less won’t change the texture.
- For a hint of spice, add a pinch of red pepper flakes during the toast step.