

HONEY WALNUT SHRIMP

Preparation: 10 minutes | Cooking: 10 minutes | Servings: 4

INGREDIENTS

- 1 pound raw jumbo shrimp (deveined and peeled)
- 2 cups brown or white rice (optional but recommended)
- 1/2 cup scallions (sliced)
- 1/2 cup walnuts (coarsely chopped)
- 2 1/2 tablespoons mayonnaise
- 2 tablespoons water
- 2 tablespoons light brown sugar
- 2 tablespoons EVOO (divided)
- 1 tablespoon lemon juice
- 1 tablespoon honey
- 1/2 teaspoon ground pepper
- 1/4 teaspoon ground salt



INSTRUCTIONS

Bring the water and brown sugar to a simmer in a large nonstick skillet over medium heat and cook for 2 minutes until the sugar is completely dissolved. Stir in the walnuts. Cook for 2 minutes until the sugar is golden and caramelized, stirring often. Spread the walnuts evenly on a plate lined with parchment paper. Clean your pan. Stir shrimp, honey and 1 tablespoon of oil together in a bowl. Return your skillet to medium-high heat. Add your shrimp mixture; cook for 4 minutes, stirring occasionally, until the shrimp are well browned and cooked through. Remove this mixture from the heat. Combine your mayonnaise, lemon juice, pepper, salt and the remaining 1 tablespoon of oil in a small bowl. Add this mixture to the shrimp mixture in your pan and stir to coat the shrimp. Sprinkle with the caramelized walnuts and scallions. If you wish, you can also serve this over a bed of white or brown rice.