

Zucchini Bread Recipes

Honey Walnut Shrimp

A fast, sweet-and-nutty shrimp dish that balances honey glaze with toasted walnuts.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup raw walnuts
- [ ] 2 tbsp honey
- [ ] 1 tbsp soy sauce
- [ ] 1 tsp grated fresh ginger
- [ ] 1 tsp lemon juice
- [ ] 1 tbsp butter
- [ ] Pinch of salt

For the Garnish

- [ ] 2 tbsp toasted walnut halves
- [ ] Fresh cilantro leaves, chopped

Instructions

1. Pat the shrimp dry, then season lightly with salt.



2. Toast the raw walnuts in a dry skillet over medium heat until golden, about 3-4 minutes; set aside.



3. In a small bowl, whisk together honey, soy sauce, ginger, and lemon juice.



4. Heat butter in a large skillet over medium-high heat. Add shrimp and sear 2 minutes per side until pink.



5 Pour the honey-soy mixture over the shrimp, stirring to coat. Let it simmer 2-3 minutes until the sauce thickens slightly.



6 Stir in the toasted walnuts, then remove from heat. Garnish with extra walnut halves and cilantro before serving.



Nutrition per serving

380 kcal	28 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce gets too thick, add a splash of water to loosen it.
- Serve immediately for maximum crunch; walnuts lose texture if left too long.
- A dash of keto walnut bread crumbs can add extra texture.