

Bite Spoon

Honey Walnut Shrimp – Quick & Easy Appetizer

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] ½ cup raw walnuts, toasted
- [ ] 2 tbsp butter
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon juice
- [ ] 1 tsp cornstarch
- [ ] ¼ tsp salt
- [ ] pinch of white pepper

Optional Garnish

- [ ] Fresh cilantro leaves
- [ ] Thin lemon zest strips

Instructions

1. Pat the shrimp dry with paper towels, then lightly coat each piece in cornstarch.
2. Heat a non-stick skillet over medium-high heat, melt butter, and add shrimp in a single layer; sear 1-2 minutes per side until pink.
3. Remove shrimp briefly; in the same pan add honey and lemon juice, stirring until the mixture bubbles and thickens slightly.
4. Return shrimp to the glaze, toss to coat, then sprinkle toasted walnuts and season with salt and pepper.
5. Serve immediately, garnished with cilantro or lemon zest if desired.

Nutrition per serving

320 kcal	28 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcrowd the pan; sear in batches if needed.
- If you prefer a spicier version, drizzle a little sriracha and reference spicy shrimp for inspiration.
- For a creamier twist, swirl in a splash of Tuscan shrimp sauce after the glaze.