

Treasure Barrel

Honey Walnut Shrimp – Sweet & Crunchy Seafood Delight

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 1/2 cup walnuts, halves
- [ ] 2 tbsp honey
- [ ] 1 tbsp soy sauce
- [ ] 1 tsp rice vinegar
- [ ] 1 tsp cornstarch + 2 tsp water
- [ ] 1 tbsp butter
- [ ] 1 tsp sesame oil
- [ ] Pinch of salt

Garnish

- [ ] 2 green onions, sliced thinly
- [ ] Sesame seeds, optional

Instructions

1. Toast walnuts in a dry skillet over medium heat until golden and fragrant, about 2 minutes; set aside.
2. Pat shrimp dry, season lightly with salt, then melt butter in the same skillet over medium-high heat.
3. Add shrimp and sear 1-2 minutes per side until pink; remove shrimp and keep warm.
4. In the same pan, combine honey, soy sauce, rice vinegar, and sesame oil; stir until bubbling.
5. Stir the cornstarch slurry into the glaze, cooking until thickened, about 30 seconds.
6. Return shrimp to the pan, toss to coat, then fold in toasted walnuts; garnish with green onions and sesame seeds.

Nutrition per serving

320 kcal	28 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-cook shrimp; they turn rubbery quickly.
- If the glaze becomes too thick, add a splash of water.
- For extra crunch, use honey-glazed pecans instead of walnuts.