

Treasure Barrel

Irresistible Honey Garlic Shrimp Bowls

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

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 cups cooked jasmine rice
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1/4 cup honey
- [ ] 2 tbsp low-sodium soy sauce
- [ ] 1 tbsp fresh lime juice
- [ ] 1 tsp toasted sesame seeds (optional)
- [ ] 2 green onions, sliced

For Garnish

- [ ] Fresh cilantro leaves
- [ ] Extra honey drizzle

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Add minced garlic, sauté for 30 seconds until fragrant.
2. Add shrimp in a single layer, cook 2-3 minutes per side until pink and just opaque.
3. Stir in honey, soy sauce, and lime juice. Let the mixture simmer for 2-3 minutes, stirring gently, until it thickens and coats the shrimp.
4. Fold in cooked rice, tossing to glaze each grain. Cook for another minute, then remove from heat.
5. Serve in bowls, garnish with sliced green onions, cilantro, sesame seeds, and a drizzle of extra honey if you like.

Nutrition per serving

420 kcal	28 g	48 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep an eye on the glaze; it can go from glossy to burnt quickly.
- If you prefer less sweetness, reduce honey to 2 tbsp and add a splash more lime.
- For a vegan version, swap shrimp for tempeh and use maple syrup instead of honey.