

DENE

Honey Chile Shrimp



Ingredients:

- 3 tablespoons olive oil
- 1 pound shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 3 limes, 2 zested and juiced and 1 halved
- 3 green onions, chopped, whites and greens separated
- 1 mounded tablespoon chile garlic paste
- 2 tablespoons honey

Method:

1. Heat the olive oil in a large skillet over medium heat.
2. When the oil is hot, add the shrimp, and sprinkle with salt and pepper. Cook, stirring, until the shrimp start to turn pink and are almost cooked through, 3 to 4 minutes.
3. Add the lime zest and the whites of the green onions.
4. Stir into the shrimp and cook until the onion whites soften, about a minute, then add the chile garlic paste, honey and lime juice. Stir to combine, then continue to cook until the sauce has a syrupy consistency, an additional two minutes.
5. Transfer to a small platter and garnish with the green onion tops. Zest one of the lime halves over the dish, then cut the remaining half into wedges and serve alongside.