



## *Honey Garlic Shrimp Marinade*



### **Ingredients:**

- 1-2 lb Shrimp
- 2 tablespoons Private Selection Avocado Oil more if needed
- ¼ cup corn starch
- 2 teaspoon garlic minced
- ½ teaspoon ginger grated
- 4 tablespoon honey
- 2 tablespoon soy sauce
- ¼ teaspoon crushed red pepper more if you like it hot
- green onion for garnish chopped

### **Method:**

1. In a mixing bowl, combine 2 teaspoon of garlic, ½ teaspoon of ginger, 4 tablespoons of honey, 2 tablespoons of soy sauce, mix and set aside.
2. Coat each shrimp in cornstarch. Pour Private Selection Avocado Oil into a big skillet over medium/high heat (cast iron works best for this recipe, if you do not have one it is ok to use regular skillet).
3. Add shrimp and cook for 1 minute on each side, or until shrimp is cooked thru. If you have a small skillet, it will be best to work in batches. Remove shrimp from the skillet onto a plate.
4. Add the sauce into the skillet and bring it to boil. Cook for about 2 minutes. Return shrimp back to the skillet, coat with the sauce, and remove from the heat. Garnish with crushing pepper flakes and green onion. Enjoy!