




Garlic Shrimp with Smoked Paprika & Honey


This recipe delivers a delightful balance of sweet and savory flavors, creating a simple yet elegant dish perfect for a weeknight dinner or a special occasion.

 Seafood


 Dinner

 **Prep Time**


5 Minutes

 **Cook Time**


10 Minutes

 **Servings**


Two Person

 **Difficulty**

Easy

 **Diet**

Non Veg

 **Ingredients**

7

Directions

- Rinse the shrimp under cold water and pat them dry with a paper towel. Season lightly with salt and pepper on both sides.
- Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the thinly sliced garlic and sauté for 1-2 minutes, stirring frequently, until golden and fragrant. Remove the garlic from the skillet and set aside.
- In the same skillet, add the shrimp in a single layer. Cook for 2-3 minutes on one side until they begin to turn pink and opaque.
- Flip the shrimp and sprinkle the smoked paprika evenly over them. Cook for another 2 minutes, stirring gently to coat the shrimp in the paprika.
- Drizzle the honey over the shrimp and return the cooked garlic to the skillet. Stir everything together and cook for an additional minute, allowing the honey to slightly caramelize.
- Remove from heat and transfer the shrimp to a serving platter. Garnish with fresh herbs if desired and serve immediately with crusty bread, rice, or salad.

Ingredients

Name	Measurement	Quantity	Notes
Pepper	Other	N/A	to taste
Garlic	Large	2	thinly sliced
Smoked Paprika	Teaspoons	1.5	N/A
Shrimp	Large	36	thawed, peeled, and deveined (or prawns)
Salt	Other	N/A	to taste
Honey	Teaspoons	1	N/A

Name	Measurement	Quantity	Notes
Olive oil	Tablespoons	3	divided

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