

## Garlic-Honey Shrimp

Cravings: Hungry For More by Chrissy Teigen, pp. 194-195

Serves: 4

- 2 medium oranges
- 3 tablespoons honey
- 2 tablespoons soy sauce
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon cornstarch
- 1 pound large shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 3 tablespoons canola oil
- 6 garlic cloves
- 1 tablespoon finely minced fresh ginger
- 2 scallions, whites thinly sliced, greens cut into 2-inch lengths
- 1 teaspoons red pepper flakes (HdeH Japanese mix –less)
- Cooked rice for serving



Photography from book

1. Using a vegetable peeler, pull off a 1-inch wide strip of zest from 1 orange, then finely grate the zest from about half the orange. Reserve both kinds of zest. Juice both oranges into a bowl you should have just over ½ cup juice; if you have a lot less... borrow another orange from somebody). Whisk in the honey, soy sauce, and vinegar.
2. In a small bowl, combine the cornstarch with 1 tablespoon of the orange-soy-mixture to form a paste, and then stir that back into the bowl with the rest of the orange-soy-mixture (HdeH do this if you feel the sauce is too liquid).
3. Pat the shrimp dry with paper towels and season both sides generously with salt and pepper. In the largest skillet you have, heat 1 ½ tablespoons of the oil over medium-high heat until shimmering-hot, almost smoking. Add the shrimp, spread it out in one layer, DFWI, and cook until the underside is bright pink, 1 to 1 ½ minutes. Flip and cook 1 minute more, then transfer the shrimp to a plate.
4. Add the remaining 1 ½ tablespoons oil to the skillet. Add the garlic, ginger, scallion whites, and red pepper flakes and cook until fragrant, 30 seconds to 1 minute. Add the orange-soy liquid and the strip of orange zest and cook, stirring, until thickened, 1 to 2 minutes. Return the shrimp to the skillet, add the scallion greens, and toss to coat with the sauce.
5. Divide the shrimp among bowls, garnish with a few pinches of the grated orange zest, and serve with rice.