

# "Wicked" Honey Garlic Shrimp



Prep time: 5 minutes

Cook time: 15 minutes

Yield: 4 servings

## Ingredients

1 lb. shrimp, skin off and tail on

6 Tbsp Wicked Gourmet Honey Garlic Sauce

## Instructions

Divide into half

Marinate the shrimp with half of the sauce for 15-30 minutes. Discard marinade

Over medium high heat, pan sear the shrimp on both sides in batches of 2 until browned, about 1 minute per side

Using tongs, rub the shrimp into the caramelized bits on the bottom of the pan

Dish and serve hot drizzled with the remaining sauce



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