BANGIN SPICES

RECIPE #016

BOLD. FUN. BIG FLAVOR.

HONEY GARLIC FREAK SHRIMP

SWEET. GARLICKY. TOTALLY BANGIN'!



20 MINUTES TOTAL

EASY TO MAKE

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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HONEY GARLIC FREAK

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INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 2 tbsp olive oil (or avocado oil)
- 3 tbsp honey
- 3–4 cloves garlic, minced
- 1½ tsp **BANGIN' Garlic Freak Spice Seasoning**
- 1 tbsp soy sauce (or tamari)
- 1 tsp rice vinegar or lemon juice
- ½ tsp red pepper flakes (optional for a little heat)
- Salt and black pepper to taste
- Sliced green onions for garnish (optional)
- Sesame seeds for garnish (optional)

MADE WITH GARLIC FREAK SPICE SEASONING



TIP: Don't overcook the shrimp! They cook fast—pull them off the heat as soon as they're pink and opaque.

INSTRUCTIONS

1. Pat shrimp dry with paper towels. Season lightly with salt and pepper.
2. In a large skillet over medium-high heat, add olive oil. Add shrimp and cook for 1–2 minutes per side, until pink and just cooked through. Remove shrimp and set aside.
3. In the same skillet, reduce heat to medium. Add minced garlic and sauté for 30–45 seconds until fragrant.
4. Add honey, soy sauce, rice vinegar, and **BANGIN' Garlic Freak Spice Seasoning**. Stir to combine.
5. Bring the sauce to a gentle simmer and cook for 1–2 minutes, stirring until slightly thickened.
6. Return shrimp to the skillet and toss to coat in the sauce. Cook for another 1 minute to heat through.
7. Taste and adjust with salt, pepper, or more seasoning if needed.
8. Garnish with sliced green onions and sesame seeds. Serve hot over rice, noodles, or with veggies. *TOTAL VIBE.*