



# Spicy Lime Honey Seared Shrimp

Nothing will delight your palate this weekend more than my Spicy Lime Honey Marinated Seared Shrimp will! I hope you are ready for this spicy one! <3<3 <3



## Ingredients

1/2 a kg of shrimp	2 bay leaves
5 garlic cloves	2 tablespoons of honey
1/2 teaspoon of ginger spice	1 tablespoon of soy sauce
1/4 teaspoon of chili flakes	1/2 a lime, juiced
1/2 teaspoon of thyme	1/2 a teaspoon of lime zest
1/2 a teaspoon of black pepper	Vegetable oil for frying
1/2 tsp ground cinnamon	Salt to taste
1/2 tsp nutmeg	

## Method

Place your cleaned shrimp in a bowl and add all the ingredients (except the lime juice) and mix them all in so that they are all combined. Pour the marinade over the shrimp and let marinate for 30-45 minutes. About 15 minutes before you start frying, add your lime juice.

Heat a large pan over medium high heat and add a thin coat of oil. Once the pan is hot, sear the shrimp for about 2-5 minutes in batches. Serve



SERVE WITH: with fries or potato wedges <3

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/Spicy-Lime-Honey-Marinated-Seared-Shrimp/>