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Crispy Honey Shrimp ♦♦

Crispy honey shrimp is a delicious seafood dish that combines the sweetness of honey with the crunchiness of shrimp. It is typically enjoyed as a main course and can be served with a side of vegetables or salad.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	Shrimp
100 g	flour
50 g	cornstarch
2 pieces	Egg
50 g	honey

30 ml	soy sauce
1 tsp	garlic powder
1 tsp	salt
250 ml	vegetable oil

Directions

Step 1

Mixing

In a bowl, mix together flour, cornstarch, garlic powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a separate bowl, beat the eggs.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Coating

Dip the shrimp in the beaten eggs, then coat them in the flour mixture.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Frying

Heat vegetable oil in a pan over medium heat.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Frying

Fry the coated shrimp until they turn golden brown.

Prep Time: 0 mins

Cook Time: 5 mins

Step 6

Heating

In a separate saucepan, heat honey, soy sauce, and garlic powder until well combined.

Prep Time: 2 mins

Cook Time: 1 mins

Step 7

Mixing

Toss the fried shrimp in the honey sauce until fully coated.

Prep Time: 0 mins

Cook Time: 2 mins

Step 8

Serving

Serve the crispy honey shrimp hot and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 10 g

Protein: 15 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	150 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	6 mg	6.67%	8%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	4 mg	0.4%	0.4%
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Events

Picnic

Cuisines

Italian

French

Japanese

Mediterranean

American

Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Salads

Soups

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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