

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING HONEY GARLIC SHRIMP

SALAD

Citrus avocado salad

Ingredients

- 5 oz mixed greens
- 1 orange, peeled and segmented
- 1 avocado, sliced
- ¼ small red onion, thinly sliced
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Salt and black pepper

Preparation

1. Whisk together the olive oil, lemon juice, salt, and pepper.
2. Toss the greens, orange, avocado, and red onion gently with the dressing.

Presentation: Arrange on a platter, distributing the orange and avocado across the greens.

Entrée: Honey garlic shrimp

Ingredients

- 1½ lb large shrimp, peel and devein
- 3 tbsp honey
- 3 tbsp soy sauce
- 4 garlic cloves, minced
- 1 tbsp lemon juice
- 1 tbsp neutral cooking oil
- 1 tsp grated fresh ginger (optional)
- Sliced scallions and sesame seeds, for garnish

Preparation

1. Whisk the honey, soy sauce, garlic, lemon juice, and ginger.
2. Pat the shrimp dry. Heat the oil in a large skillet over medium-high heat. Add the shrimp in a single layer and cook about 1–2 minutes per side, until opaque and cooked through. Work in batches if needed.
3. Pour in the sauce and toss with the shrimp for about 1 minute, until glossy. Avoid overcooking.

Presentation: Serve hot over rice, spooning the sauce over the shrimp. Garnish with scallions and sesame seeds.

Side dish 1: Steamed jasmine rice

Ingredients

- 1½ cups jasmine rice
- 2¼ cups water
- Pinch of salt

Preparation

1. Rinse the rice until the water runs mostly clear.
2. Combine rice, water, and salt in a saucepan. Bring to a boil, then cover and simmer on low for about 15 minutes.
3. Remove from heat and let stand, covered, for 5 minutes. Fluff with a fork.

Presentation: Spoon rice into a serving bowl or plate it beneath the shrimp.

Side dish 2: Sesame snap peas

Ingredients

- 12 oz snap peas, trimmed
- 1 tbsp neutral cooking oil
- 1 tsp sesame oil
- 1 tsp sesame seeds
- Salt to taste

Preparation

1. Heat the neutral oil in a skillet over medium-high heat. Add the snap peas and stir-fry for 3–5 minutes, until bright green and crisp-tender.
2. Finish with sesame oil, sesame seeds, and a little salt.

Presentation: Arrange the snap peas alongside the shrimp and rice.

Dessert: Mango-lime parfaits

Ingredients

- 2 ripe mangoes, diced
- 1½ cups vanilla yogurt
- ½ cup granola
- Zest of 1 lime

Preparation

1. Layer yogurt, mango, and granola in four glasses.
2. Repeat the layers and finish with lime zest.

Presentation: Serve chilled in clear glasses so the layers show.

Wine pairing

Ethero Albariño White Wine — Its crisp, refreshing character is a good match for the shrimp's sweetness and garlic, while complementing the citrus in the salad.