

# Quick & Easy

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## THE COSTCO WAY

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### **Cara Cara Orange Glazed Shrimp**

Makes 3 servings

#### **Ingredients:**

- 1 Tbsp butter
- 1 lb large shrimp, peeled and deveined
- ½ cup (approximately 1½ oranges) Sunkist® Cara Cara Orange juice
- 4 garlic cloves, minced
- 2 Tbsp soy sauce or Worcestershire sauce
- 3 Tbsp honey
- 1 pinch salt
- 1 pinch pepper
- 2 tsp Sunkist® Cara Cara Orange zest
- 1 Tbsp green onions, chopped

#### **Instructions:**

In a nonstick pan or cast iron skillet over medium, add butter. When butter is melted, add shrimp. Cook 1 to 2 minutes per side, or until shrimp turn pink and opaque. Add orange juice. Cook for 1 to 2 minutes, or until juice is slightly reduced. Add garlic. Cook for 30 seconds, or until fragrant. Turn heat up to medium-high. Add soy sauce, honey, salt and pepper. Toss to combine, flipping the shrimp to cook and coat evenly. Cook for 1 to 2 minutes, or until sauce slightly thickens. Top with orange zest and green onions.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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