Honey Sesame Shrimp

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Ingredients

1 lb shelled and deveined shrimp, tail-on
1 tablespoon cooking oil
1/2 tablespoon sesame oil
2 cloves garlic, minced
1 1/2 tablespoons honey
1 tablespoon oyster sauce
1 tablespoon apple cider vinegar
4 oz broccoli
White sesame seeds, for garnishing

Directions

Heat up a small pot of water and cook the broccoli florets for 1 minute. Drained and set aside.

Heat up a skillet on medium heat and add the cooking oil and sesame oil. Saute the garlic until they turn light brown, then follow by the shrimp. Stir to combine well before adding the honey, oyster sauce and apple cider vinegar.

Stir fry with spatula until the shrimp is cooked through. Add the broccoli, stir to combine well and top with some white sesame. Serve immediately.