



Miso Garlic Butter Shrimp

INGREDIENTS

- 1 Pound Medium Shrimp (peeled and deveined)
- 1/2 Teaspoon Black Pepper
- 2 Tablespoons White Miso Paste
- 1 Tablespoon Shoyu
- 1 Tablespoon Mirin
- 1-2 Tablespoons Water (as needed)
- 3 Tablespoons Unsalted Butter
- 4 Cloves Garlic (finely minced)
- 1 Teaspoon Lemon Juice (or a squeeze to taste)
- 2 Green Onions (thinly sliced)

INSTRUCTIONS

1. Prep shrimp: Pat shrimp dry really well. Lightly season with pepper.
2. Make the sauce base: In a small bowl, whisk miso, shoyu, and mirin with 1 tablespoon water until smooth.
3. Sear: Heat a large skillet over medium-high. Add butter and shrimp to the pan. Sear 1–2 minutes per side until just opaque.
4. Garlic butter: Reduce heat to medium-low. Add garlic. Stir 30–45 seconds until fragrant. Don't brown the garlic.
5. Miso glaze: Whisk in the miso mixture. It'll thicken quickly. Splash in another tablespoon of water if needed to create a glossy, spoon-coating sauce.
6. Coat & finish: Toss 30–60 seconds just to coat and heat through. Turn off heat and finish with lemon juice.
7. Serve: Optionally, top with green onions and sesame/furikake. Spoon over rice and veggies. Enjoy!

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](https://www.keepingitre.com) for tips on this recipe or for more delicious, budget-friendly dishes!