



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)

Miso Garlic Butter Shrimp

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 for tips on this recipe or for more delicious, budget-friendly dishes!