

## Sweet & Savory Shrimp, Sausage & Broccoli Skillet

Honey Garlic Shrimp, Sausage & Broccoli: Your New Favorite Skillet Dinner



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Main Dish:

- 1 lb large shrimp, peeled and deveined
- 8 oz smoked sausage, sliced into 1/2-inch pieces
- 2 cups broccoli florets
- 1 tablespoon olive oil
- Salt and pepper, to taste

For the Honey Garlic Sauce:

- 4 cloves garlic, minced
- ... cup honey
- ... cup soy sauce (low sodium recommended)
- 1 tablespoon lemon juice
- ... teaspoon red pepper flakes (optional)

To Serve:

- Cooked rice or quinoa
- Chopped parsley or cilantro (optional garnish)

### DIRECTIONS

1. **Make the Sauce:** In a bowl, whisk together:
2. ... cup honey
3. ... cup soy sauce
4. 4 cloves garlic, minced
5. 1 tbsp lemon juice
6. ... tsp red pepper flakes (optional)
7. Set aside.
8. **SautØ the Sausage:** Heat 1 tbsp olive oil in a large skillet over medium-high heat. Add sausage slices and cook for 4-5 minutes, flipping to brown both sides. Remove from skillet and set aside.
9. **Cook the Shrimp:** In the same skillet, add the shrimp. Season with salt and pepper. Cook for 2-3 minutes per side, or until pink and opaque. Transfer shrimp to the plate with the sausage.
10. **SautØ the Broccoli:** Add broccoli florets to the skillet. SautØ for 4-5 minutes until tender-crisp, adding a splash of water to steam if needed.
11. **Combine Everything:** Return the shrimp and sausage to the skillet. Pour in the honey garlic sauce and toss everything to coat. Cook for 2-3 more minutes, allowing the sauce to bubble and thicken slightly.
12. **Serve & Garnish:** Serve over rice or quinoa, and garnish with fresh parsley or cilantro if desired.

### SWAPS & NOTES

-sweet, savory, juicy, and a little bit spicy if you like.

It comes together in under 30 minutes, making it the perfect

choice for busy weeknights when you still want something hearty and homemade.

Perfectly balanced - sweet honey + savory soy + zingy lemon.  
Customizable heat - keep it mild or spice it up with red pepper

flakes.

### TIPS FOR SUCCESS

Don't overcook the shrimp - remove them once they're just pink and firm.

Prep all your ingredients first - this dish moves fast once the pan is hot.

Use a large skillet to give all ingredients room to brown properly.

Deglaze with lemon juice if needed to lift those tasty browned bits. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/sweet-savory-shrimp-sausage-broccoli-skillet/>