

The Ultimate Honey Garlic Salmon and Shrimp Bowl with Buttery Rice

When you're craving bold flavor and elegant comfort, this



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

? For the Salmon & Shrimp:

- 3 salmon fillets
- $\frac{1}{2}$ lb (225g) shrimp, peeled and deveined
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 4 cloves garlic, minced
- 3 tbsp honey
- 2 tbsp soy sauce
- 1 tbsp Dijon mustard (optional, for depth)
- 1 tsp smoked paprika
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp salt
- 1 tsp red pepper flakes (optional, for spice)
- Fresh parsley, for garnish

? For the Garlic Butter Rice:

- 1 cup long-grain rice
- 2 cups chicken or vegetable broth
- 3 cloves garlic, minced
- Black pepper, to taste

DIRECTIONS

- ? 1. Make the Garlic Butter Rice: In a saucepan, melt 2 tbsp butter over medium heat.
- Add minced garlic and sautØ for 30 seconds until fragrant.
- Stir in rice and cook for 1-2 minutes, toasting lightly.
- Add broth, salt, and black pepper. Bring to a boil, then reduce to low.
- Cover and simmer for 15 minutes, until rice is fluffy.
- Remove from heat and let rest, covered, for 5 minutes. Fluff with a fork and mix in chopped parsley.
- ? 2. Make the Honey Garlic Sauce: In a small bowl, whisk together honey, soy sauce, Dijon mustard (if using), and red pepper flakes.
- ? 3. Sear the Salmon: Pat salmon dry and season with smoked paprika, salt, and black pepper.
- Heat olive oil in a large skillet over medium-high heat.
- Sear salmon for 4-5 minutes per side, until golden and cooked through.
- Transfer to a plate and set aside.
- ? 4. Cook the Shrimp & Sauce: In the same skillet, melt 2 tbsp butter.
- Add shrimp and cook for 1-2 minutes per side, until pink.
- Add minced garlic and sautØ for 30 seconds.
- Pour in the honey garlic sauce, stirring to coat.
- Return salmon to the skillet and spoon sauce over everything. Simmer for 1-2 minutes more.

17. ? 5. Serve: Spoon garlic butter rice onto plates or bowls.
18. Top with salmon and shrimp, spooning extra sauce over the top.
19. Garnish with fresh parsley and a squeeze of lemon if desired.

SWAPS & NOTES

Leave it out, or swap for a small squeeze of lemon juice.

Add Veggies : Stir-fried green beans, spinach, or steamed broccoli work well on the side or in the dish.

Rice Alternatives : Use jasmine, basmati, or even cauliflower rice if preferred.

Seafood Flex : Scallops or a flaky white fish like cod work great as substitutions.

TIPS FOR SUCCESS

Don't overcook shrimp -they turn rubbery fast.

Caramelize the sauce by letting it simmer briefly with the seafood.

Let salmon rest slightly before returning it to the sauce to keep it tender.

Use low-sodium soy sauce to control saltiness if preferred.

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

Original recipe: <https://chefmaniac.com/the-ultimate-honey-garlic-salmon-and-shrimp-bowl-with-buttery-rice/>