

## Honey Garlic Shrimp, Sausage and Broccoli Skillet for a Fast Flavor-Packed Dinner

Honey Garlic Shrimp, Sausage & Broccoli



**TIME**

**3 to 4 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 8 ounces smoked sausage, sliced
- 2 cups broccoli florets
- 3 tablespoons honey
- 3 cloves garlic, minced
- 1/4 cup soy sauce
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1/4 teaspoon red pepper flakes, optional
- Salt and pepper, to taste
- 1 tablespoon fresh lemon juice, optional

### DIRECTIONS

1. Prep the ingredients: Start by peeling and deveining the shrimp if needed. Slice the sausage, cut the broccoli into bite-sized florets, and mince the garlic so everything is ready to go before cooking.
2. Cook the sausage: Heat the olive oil in a large skillet over medium-high heat. Add the sliced sausage and cook for 3 to 4 minutes, until browned and slightly crisp around the edges. Remove it from the skillet and set aside.
3. Cook the broccoli: In the same skillet, add the broccoli florets. Cook for 3 to 4 minutes, stirring occasionally, until bright green and just tender. Remove the broccoli and set it aside with the sausage.
4. Cook the shrimp: Add the shrimp to the same skillet and cook for 2 to 3 minutes per side, until pink and opaque. Remove them from the pan and set aside. Be careful not to overcook them.
5. Make the honey garlic sauce: Reduce the heat to medium and add the butter to the skillet. Once melted, add the minced garlic and sauté for 1 to 2 minutes until fragrant.
6. Stir in the honey, soy sauce, and red pepper flakes if using. Let the sauce simmer for 2 to 3 minutes, stirring occasionally, until it thickens slightly and becomes glossy.
7. Toss everything together: Return the sausage, broccoli, and shrimp to the skillet. Toss everything together until well coated in the sauce, then cook for another 2 minutes to warm it all through.
8. Finish with fresh lemon juice if desired, then serve immediately.

## SWAPS & NOTES

Large shrimp are ideal here because they stay juicy and hold up well in the sauce.

If you are using frozen shrimp, thaw them fully and pat them dry before cooking so they sear better in the skillet.

Smoked sausage adds a rich, savory note that works really well with the honey garlic glaze.

Andouille will give you a little more spice, while kielbasa keeps things mild and smoky.

## TIPS FOR SUCCESS

Have all your ingredients prepped before you start cooking.

This recipe moves quickly, and having everything ready makes the process much smoother.

They only need a few minutes, and once they turn pink and opaque, they are done.

Leaving them in the skillet too long can make them rubbery.

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

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