

Shrimp Creole

Yield: 4-5

Prep time: 35 minutes

Total time: 50 minutes to an hour

Ingredients

Shrimp, 13-15 ct, deveined, tail on | 1 ½ pounds

Celery, diced | ½ cup

Onion, diced | ¾ cup

Green bell pepper | ½ cup

Garlic, minced | 2 Tablespoons

Butter, cubed, divided | 4 Tablespoons, (about half a stick)

Can tomatoes, crushed | 12 oz

Majik Gourmet Pepper Sauce | 2 tablespoons

Cajun seasoning | 3 teaspoons, divided

Directions

In a heavy or cast iron skillet, place one tablespoon of butter over med high heat. Adding one teaspoon of cajun seasoning, onion, bell pepper, garlic and celery, cook until onions are translucent, about 10 minutes. Turn heat down to medium, add tomatoes, Majik, and shrimp, let simmer for 10 minutes. Slowly whisk in remaining butter and seasoning until all combined. Serve over rice or with French bread.

Special Diet Information

Contains Shellfish. Eating undercooked seafood can be detrimental to health, please cook thoroughly.