Creamy Cajun grilled shrimp



Adapted • Shared by Steve J

Ingredients

• 500 g shrimp, peeled & deveined
• 1 tbsp olive oil
• 1 tsp paprika
• 1 tsp Cajun seasoning
• 1 tsp garlic powder
• Salt & black pepper to taste
• Cooked rice (or quinoa)
• Sauted onions (optional)
• Fresh parsley, chopped
• Creamy Sauce
• 1 cup mayonnaise
• 1 cup heavy cream
• 1 tbsp lemon juice
• 1 tsp hot sauce
• 1 tsp paprika
• 1 clove garlic, minced
• Salt to taste

Instructions

1. Toss shrimp with olive oil and all spices until evenly coated.

2. Grill or pan-sear shrimp over medium-high heat for 2–3 minutes per side until charred and cooked through.

3. In a bowl, whisk all sauce ingredients until smooth.

4. Add rice to a serving bowl, top with sautéed onions and grilled shrimp.

5. Drizzle generously with the creamy sauce.

6. Garnish with parsley and serve warm #shrimp #easyrecipes #recipevideo | Easy Recipes | Facebook

Notes

Source: Facebook
Author: Facebook