

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