
Snappy Cajun Shrimp

The Essential Southern Living Cookbook

Servings: 4

Start to Finish Time: 10 minutes

Serve this spicy Cajun shrimp recipe with an easy side dish, such as cheese grits. Simply stir grated cheese into any variety of cooked grits.

1 1/2 pounds large peeled, deveined raw shrimp

1 teaspoon paprika

3/4 teaspoon dried thyme

3/4 teaspoon dried oregano

1/4 teaspoon garlic powder

1/4 teaspoon table salt

1/4 teaspoon black pepper

1/4 teaspoon cayenne pepper

1 tablespoon vegetable oil

In a large zip-top plastic bag, combine the shrimp, paprika, thyme, oregano, garlic powder, salt, pepper and cayenne pepper. Seal the bag and shake to coat.

Heat oil in a large nonstick skillet over medium-high until hot. Add the shrimp. Cook, stirring frequently, just until the shrimp begin to turn pink, about 4 minutes.

Seafood

Per Serving (excluding unknown items): 35 Calories; 4g Fat (87.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 146mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat.