



Linguine with CajunSpiced Shrimp and Corn

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

After throwing some ingredients together for tapas the flavor was so fresh and light my family asked for more By warming it through with a few more ingredients I turned it into a family meal with pasta instead of just a snack

Ingredients

- - 1 (16 ounce) package linguine pasta - 1 pound peeled and deveined medium shrimp - 1 tablespoon liquid shrimp and crab boil seasoning - ½ cup butter - 1 teaspoon minced garlic - ? cup diced red onion - ? cup diced sweet red bell pepper - ½ cup canned whole kernel corn
- drained - 1 ½ tablespoons fresh lime juice - 2 tablespoons chopped fresh cilantro - 1 teaspoon dried oregano - 1 teaspoon canned chipotle chile peppers in adobo sauce
- finely chopped - 1 teaspoon sea salt - ½ cup half-and-half

Instructions

1. Bring a large pot of lightly salted water to a boil. Add linguine and cook until al dente
2. 8 to 10 minutes; drain. Place shrimp and crab boil into a large saucepan. Fill with water to 1 inch above the shrimp
3. and bring to a boil over high heat. Boil for 3 minutes until shrimp turn pink
4. then drain. Meanwhile
5. melt butter in a large skillet over medium-high heat. Stir in garlic
6. and red onion
7. cook until the onion softens and turns translucent
8. about 4 minutes. Stir in bell pepper
9. corn
10. lime juice
11. cilantro
12. oregano
13. chipotle pepper
14. and salt. Stir in the half-and-half
15. and bring to a simmer. Once the mixture is simmering
16. stir in shrimp
17. and toss with the drained pasta. Unknown