

Sheet Pan New OrleansStyle Shrimp

Jacob · 28/09/2024



Prep Time

18 mins

Difficult

Medium

Servings

4

Description

One of my favorite meals ever is the BBQ Shrimp from a restaurant in New Orleans. Don't let the name fool you; the shrimp isn't grilled with a sweet barbecue sauce; it's simmered in a butter and Worcestershire sauce. This sheet pan version is reminiscent of these classic New Orleans-style shrimp flavors but made much more quickly. You'll want to have some French bread handy to sop up the extra sauce.

Ingredients

- - ¾ cup unsalted butter
- melted - ¼ cup Worcestershire sauce - 1 tablespoon freshly squeezed lemon juice - 1 teaspoon freshly ground black pepper - 1 teaspoon Cajun seasoning - ¼ teaspoon hot pepper sauce (such as Tabasco®) - 2 pounds uncooked large shrimp
- peeled and deveined - 2 cloves garlic
- minced

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a sheet pan with foil. Mix melted butter
2. Worcestershire sauce
3. lemon juice
4. pepper
5. Cajun seasoning
6. and Tabasco sauce together in a small bowl. Rinse shrimp in a colander and pat dry with paper towels to remove the excess water. Place in a large bowl. Add minced garlic to the bowl with the shrimp. Pour in butter sauce and toss with the shrimp and garlic. Pour shrimp and sauce onto the prepared sheet pan
7. and spread shrimp out into an even layer. Cook in the pre-heated oven until the shrimp turn pink (be careful not to overcook)
8. about 8 minutes. Serve with the sauce from the pan and French bread for dipping. Cook's Note: Do not substitute margarine for this meal. The butter is a key ingredient
9. so real unsalted butter should be used.