

Louisiana Shrimp Creole

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

5

Description

In this delicious shrimp Creole recipe tomatoes and shrimp are cooked up with garlic and onions This Gulf Coast tradition will have you dreaming of the bayou This recipe can either be a main dish or a side dish You can adjust the heat by adding more hot sauce Serve over rice

Ingredients

- - 3 tablespoons butter - ½ cup finely diced onion - ½ cup chopped green bell pepper - ½ cup chopped celery - 2 cloves garlic
- minced - 2 tablespoons cornstarch - 1 (14.5 ounce) can stewed tomatoes - 1 (8 ounce) can tomato sauce - 1 cup water - 1 tablespoon Worcestershire sauce - 2 teaspoons Cajun seasoning - 1 teaspoon chili powder - hot pepper sauce
- such as Tabasco
- to taste - 1 pound medium shrimp - peeled and deveined - 1 tablespoon lemon juice (Optional) - 2 teaspoons chopped fresh thyme (Optional)

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a 2-quart saucepan over medium heat; stir in onion
2. green pepper
3. celery
4. and garlic. Cook and stir until onion has softened and bell pepper is tender
5. about 5 to 7 minutes. Dotdash Meredith Food Studios Mix in cornstarch. Stir in stewed tomatoes
6. tomato sauce
7. water
8. Worcestershire sauce
9. chili powder
10. Cajun seasoning
11. and hot pepper sauce. Bring to a boil
12. stirring frequently. Dotdash Meredith Food Studios Stir in shrimp
13. lemon juice
14. and fresh thyme; cook until shrimp are bright pink on the outside and the meat is opaque
15. about 5 minutes. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Test Kitchen Tips This recipe was tested in our test kitchen in August 2023 and we updated it to include 1 cup water and 2 teaspoons Cajun seasoning.