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Baked Cajun Shrimp Boil Recipe

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## BAKED CAJUN SHRIMP BOIL RECIPE

### Ingredients

- 8 yellow potatoes, cut into fourths (baby potatoes would also work nicely)
- 1 teaspoon (tsp) salt (use for boiling potatoes)
- 1 yellow pepper, seeds removed, cut into 1-inch pieces
- 1 red pepper, seeds removed, cut into 1-inch pieces
- 5 ears corn, each cut crosswise into thirds
- 2 Tablespoons (Tbsp) olive oil or cooking spray
- 1/4 cup unsalted butter, melted
- 2 cloves of garlic, finely minced
- 3 Tablespoons (Tbsp) Cherchies® Cajun Seasoning
- 1 pound medium shrimp, peeled and deveined
- 1 (12.8-ounce) package s andouille sausage, sliced into 1 Inch pieces
- 1 lemon, cut into wedges
- 2 tablespoons chopped fresh parsley leaves (optional)



### Preparation

1. Preheat oven to 400 degrees. Line a large baking pan with Parchment Paper and lightly spray with cooking spray.
2. Chop the peppers, corn, and potatoes and set aside. Slice the sausage into 1-inch pieces. **\*Note: In the picture, I initially cut the sausage into 3-inch pieces, but they cooked longer, so you need to slice them into 1-inch pieces to ensure even cooking.**
3. Cook the potatoes in a large pot of salted water for about 10 minutes to soften. Drain.
4. In a small bowl, melt butter and add Cherchies® Cajun Seasoning and garlic. Mix.

5. To the oiled baking dish, add the corn, peppers, potatoes, sausage, and shrimp.
6. Pour the butter mixture over the ingredients and gently mix with hands coat. Cover with aluminum foil and bake for 12-15 minutes or until shrimp are pink and sausage is cooked. Remove from oven and serve with lemon wedges. Enjoy!