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Creole Shrimp

Serves 4 to 6

Ingredients:

2 TBSP olive oil
4 garlic cloves, minced
2 large onions, chopped
2 stalks celery, chopped
1 green bell pepper, chopped
1 tsp cayenne pepper
2 cups seafood stock or shrimp stock
1 (28oz) can whole tomatoes, in thick puree
dash of Worcestershire sauce
dash of hot sauce
2 bay leaves
kosher salt and freshly ground black pepper
2 lbs. large shrimp (about 32), shelled and deveined
4 TBSP green onions, sliced for garnish

Preparation:

1. Heat a large heavy Dutch oven over medium heat. Add oil, garlic, onions, celery, and green bell pepper, and cook until softened, about 5 minutes. Stir in cayenne and let caramelize.
2. Add the seafood stock, tomatoes, Worcestershire, hot sauce, and bay leaves. Season with salt and pepper. Simmer for 35 minutes. Add shrimp and cook about 4 more minutes, until they are bright pink and cooked through. Garnish with green onions.
3. Serve with rice



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