

Main Course

Cajun Shrimp

** Gluten-Free*

Time to spice up the shrimp! This Cajun spice mixture works well with a variety of other foods too. Make a batch of it using the ratio below and store it in an airtight container. Then spice up other dishes as you see fit.

You'll Need

- 1 pound extra large shrimp, peeled
- 1 tablespoon fresh lime juice
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon thyme
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper
- 1/8 teaspoon black pepper
- Lime wedges



Directions

- Toss the shrimp with the lime juice in a bowl.
- Mix the garlic powder, onion powder, thyme, salt, red pepper, and black pepper in a small bowl.
- Sprinkle over the shrimp and toss to coat well.
- Place cooking oil in a large skillet. Heat until hot.
- Add the shrimp and cook for 3 minutes, or until the shrimp are pink, stirring constantly.
- Spoon into a serving dish.
- Serve chilled or warm.
- Garnish with lime wedges.

Play With Your Food

- Serve with rice
- Serve on top of a salad