



## *Cajun Shrimp Bake*



### **Ingredients, Cajun Spice Mix:**

- 2 teaspoons garlic powder
- 2½ teaspoons paprika
- 1¼ teaspoons oregano
- 1 teaspoon onion powder
- 1¼ teaspoons thyme
- ½ teaspoon red pepper flakes
- 1 teaspoon cayenne pepper
- 2 teaspoons salt
- 1 teaspoon pepper

### **Ingredients, Shrimp Bake**

- 4 red potatoes, quartered
- 2 pieces of corn, quartered
- 2 tablespoons oil, divided
- 1 tablespoon butter, cubed
- 4 Andouille sausages, chopped
- 1 pound shrimp, peeled and deveined
- 4 garlic cloves, minced
- 1 tablespoon of the Cajun Spice Mix

### **Optional:**

- Parsley, chopped
- Lemon wedges

### **Method:**

1. Preheat oven to 375°F.
2. In a baking dish, combine potatoes, corn, garlic, ½ tablespoon of oil, and 1 tablespoon of the Cajun Spice Mix, mixing until the vegetables are coated evenly.
3. Place butter on top and bake for 25 minutes.



4. In a medium bowl, combine the sausage, shrimp, garlic, oil, and ½ tablespoon of the spice mix and mix well.
5. Add the sausage and shrimp into the same baking dish as the corn and potatoes and bake for another 15 minutes.
6. Enjoy it with lemon wedges and beer!