



SHRIMP CREOLE

Ingredients

- 3 tbsp. butter
- 1 cup onion, chopped
- ½ cup green bell pepper, chopped
- ½ cup celery, chopped
- ¼ cup garlic, minced
- 1 tbsp. paprika
- 2 tsp. dried thyme
- 2 tsp. dried oregano
- 1 tsp. cayenne
- 1 ½ cup chicken broth
- 2 bay leaves
- 1 (15-oz.) can whole tomatoes, crushed
- 2 green onions, thinly sliced, plus more for garnish
- 2 tsp. Worcestershire sauce
- Juice of ½ lemon
- 1 tbsp. vegetable oil
- 1 ½ lb. shrimp, peeled and deveined
- Cooked white rice, for serving

Directions

1. In a large skillet over medium heat, melt butter. Add onion, bell pepper, and celery and cook until soft, 5 minutes. Add garlic, paprika, thyme, oregano, and cayenne. Add chicken broth and bay leaf and bring to a boil. Lower to a simmer and cook until reduced by about 1/4, 6 to 8 minutes.
2. Add tomatoes and cook until reduced by half, about 10 minutes. Add green onions and Worcestershire sauce and cook until thickened, about 10 minutes more. Season with salt and pepper, then turn off heat and stir in lemon juice.
3. In a separate large skillet, heat oil. Add shrimp and cook until pink and opaque, about 2 minutes per side. Season with salt and pepper, then add prepared sauce to shrimp. Garnish with green onions and serve with rice.