

DINNERLY



Creamy Cajun Shrimp with Buttery Grits



20-30min



2 Servings

It doesn't have to be Mardi Gras for us to be inspired by the food of the The Big Easy! We've re-imagined two New Orleans favorites—Cajun shrimp and creamy grits. We've got you covered!

WHAT WE SEND

- 3 oz grits
- garlic
- 1 oz scallions
- 4 oz roasted red peppers
- ½ lb pkg shrimp ^{2,17}
- Cajun seasoning (use ¼–½ tsp)
- 1 pkt cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 23g, Carbs 40g, Proteins 24g



1. Cook grits

In a small saucepan, combine **2 cups water** and a **pinch of salt**. Cover and bring to a boil. Whisk in **grits**. Reduce heat to low and cook, uncovered, whisking occasionally to prevent sticking, until grains are tender, about 7 minutes. Remove from heat and keep covered until step 5.



2. Prep ingredients

While **grits** cook, finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Coarsely chop **roasted red peppers**. Rinse and pat **shrimp** dry, then season all over with ¼–½ **teaspoon Cajun seasoning** (depending on heat preference).



3. Sear shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and cook, flipping once, until shrimp are curled and almost cooked through, about 2 minutes. Add **chopped garlic** and **half of the scallions**; cook, stirring, until fragrant, about 30 seconds.



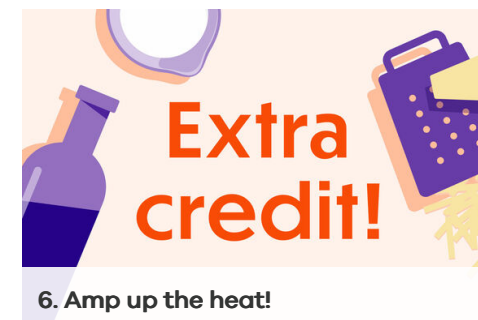
4. Finish shrimp in sauce

Add **cream cheese**, **peppers**, and ⅓ **cup water** to skillet with **shrimp**. Cook, stirring, until cream cheese is melted, sauce is slightly thickened, and shrimp are cooked through, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Finish grits & serve

Return saucepan with **grits** to medium heat and whisk in **2 tablespoons butter** until melted, about 1 minute. Season to taste with **salt** and **pepper**. Serve **creamy Cajun shrimp** over **buttery grits** and garnish with **remaining scallions**. Enjoy!



6. Amp up the heat!

Kick up the spice factor for a real Southern dish by adding more Cajun spice as desired.