



Cajun Swamp Bites Sauce



Ingredients:

- ½ cup unsalted butter
- 5 cloves garlic, minced
- 1 TBLS Cajun seasoning
- 1 tsp smoked paprika
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp red pepper flakes
- 1 TBLS lemon juice
- 2 TBLS fresh parsley, chopped
- 1 lb. shrimp, peeled and deveined

Method:

1. Melt butter in a large skillet over medium heat.
2. Add garlic and cook for 1 minute until fragrant.
3. Stir in Cajun seasoning, paprika, onion powder, salt, black pepper, and red pepper flakes.
4. Add shrimp and cook 2–3 minutes per side until pink and cooked through.
5. Stir in lemon juice and parsley.
6. Toss to coat evenly in the buttery Cajun sauce.
7. Serve immediately over rice, pasta, or with toasted bread.