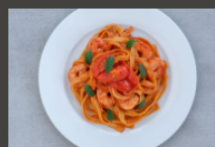


CAJUN SHRIMP PASTA

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CAJUN SHRIMP PASTA

Prep Time: 10 Minutes
Cook Time: 20 Minutes
Total Time: 30 Minutes

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Ingredients

- 8 oz. linguine or spaghetti
- 1 lb. large shrimp, peeled and deveined
- 2 tbsp. olive oil
- 1 tbsp. Castle Foods' cajun seasoning
- 1 tbsp. butter
- 1/2 cup chopped onion
- 3 cloves garlic, minced
- 1 can (14.5 oz.) diced tomatoes
- 1/2 cup heavy cream
- Salt and black pepper to taste

Instructions

- Cook the pasta according to package directions until al dente.
- While the pasta is cooking, season the shrimp with cajun seasoning.
- In a large skillet, heat olive oil over medium-high heat.
- Add the seasoned shrimp and cook for 2-3 minutes per side until pink and cooked through. Remove from skillet and set aside.
- In the same skillet, melt the butter over medium heat.
- Add chopped onion and garlic and cook until softened, about 5 minutes.
- Add diced tomatoes and their juice and bring the mixture to a boil.
- Reduce heat and simmer for 5-7 minutes, stirring occasionally.
- Add heavy cream and simmer for another 2-3 minutes.
- Season the sauce with salt and black pepper to taste.

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Add the cooked pasta and shrimp to the skillet and toss to coat with the sauce.

Serve hot.

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