

CopyCat Bubba Gump Shrimp Co. Shrimp New Orleans

Ingredients

1 lb large shrimp, peeled and deveined
1 tbsp Cajun seasoning
1/2 tsp cayenne pepper
1/4 cup butter
1/4 cup vegetable oil
1 red bell pepper, sliced
1 green bell pepper, sliced
1 small onion, sliced
4 cloves garlic, minced
1/2 cup chicken broth
1/2 cup heavy cream
Salt and pepper

Directions

In a small bowl, combine Cajun seasoning and cayenne pepper. Coat shrimp with seasoning mixture.

Heat butter and oil in a large skillet over medium-high heat. Sauté shrimp for 2-3 minutes per side, or until pink and cooked through. Remove from skillet and set aside.

In the same skillet, sauté sliced peppers, onions and garlic until soft and fragrant, approximately 5-7 minutes.

Add chicken broth and heavy cream. Bring to a simmer and cook for an additional 5 minutes, or until sauce thickens.

Season sauce with salt and pepper to taste. Add shrimp back to skillet and toss to coat evenly in sauce.

Serve immediately with crusty bread or rice.