

CopyCat Ruby Tuesday New Orleans Seafood

Ingredients

2 tablespoons Alfredo sauce
1 (5 ounce size) tilapia filet
Cajun seasoning
5 small shrimp, peeled and deveined

Directions

Preheat the broiler.

Heat the Alfredo sauce in a saucepan over medium heat or in the microwave.

Place the tilapia on a broiler pan or in a baking dish. Sprinkle with Cajun seasoning.

Season the shrimp with Cajun seasoning and place on top of the fish.

Place the pan in the oven and broil until the fish flakes easily with a fork.

Remove the fish and shrimp to a plate. Drizzle with the Alfredo and serve immediately.