



Cajun Creole Shrimp with Potatoes

Ingredients:

Frozen Potato Shreds (I usually use 4 cups)
Shrimp (usually 16 oz)
Green String Beans (2-3 servings) fresh is best, however frozen works
Pam Spray
Spice Hunter Cajun Creole Seasoning – Salt Free

Directions:

- Fry the frozen potatoes in the PAM to your desired Crunch Factor.
- Add the Cajun Creole Seasoning while the potatoes are cooking.
- If you are using frozen green beans, add them in while the potatoes are frozen. If you are using fresh beans, add them in once the potatoes are near done. This will 'steam' the beans rather than kill the nutrients.
- Once the potatoes and beans are done, move them to a holding container.
- Cook or heat your shrimp, adding more Cajun Creole spice. (I love this spice so I tend to add lots of it)
- Once the shrimp is done.. add the potatoes back in.
- Stir until well blended.. then put into your dishes.

I find this seasoning tastes the best once it sits for at least a few hours. This dish tastes great hot or cold. Enjoy