



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Cajun Sautéed Shrimp –**

Serves: 4

- 1 ½ lbs. large shrimp, peeled and deveined
- 1 tsp. paprika
- ¾ tsp. dried thyme
- ¾ tsp. dried oregano
- ¼ tsp. garlic powder
- ¼ tsp. salt
- ¼ tsp. black pepper
- ¼ tsp. cayenne pepper
- 1 tbl. vegetable oil

Combine first 8 ingredients in a large zip-top plastic bag; seal bag and shake to coat.

Heat oil in a large non-stick skillet over medium-high heat until hot.

Add shrimp; sauté 4-5 minutes until shrimp are done.

*Credit: food.com*