

CAJUN SHRIMP

Try serving these spicy shrimp with easy-to-make cheese grits. Simply stir grated cheese into any kind of cooked grits.

1 1/2 lb. large shrimp, peeled and deveined
1 tsp. paprika
3/4 tsp. dried thyme
3/4 tsp. dried oregano
1/4 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper
1/4 to 1/2 tsp. cayenne pepper, or to taste
1 tbsp. vegetable oil

Combine first 8 ingredients in a large zip-top plastic bag; seal bag and shake to coat. Heat oil in a large nonstick skillet over medium-high heat. Add shrimp; sauté 4 minutes or until shrimp are done. Serves 4.

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