

# SHRIMP DELIGHT

## ENTRÉE RECIPE

### INGREDIENTS

- 1/2 stick of butter
- 1/2 cup of water
- Guidry's chopped Creole Seasoning (8 oz.)
- 1 lb. Shimp
- 1/2 cup of water
- 1/2 tsp. Creole seasoning
- 4 cups rice
- French onion soup (10.5 oz. can)
- Rotel (10 oz. can)
- Cream of celery soup (10.5 oz. can)



*As seen on season 5, episode 2.*

### DIRECTIONS

Preheat the oven to 425 °F. In a pot, melt 1/2 a stick of butter over medium-high heat. Once melted, add the Guidry Chopped Creole Seasoning mix and saute until softened. Next, add in the shrimp and cook until pink. Once the shrimp is pink, add French Onion Soup, Rotel, Cream of Celery Soup, and water. Pour in rice and mix. Once everything is combined, pour contents into a greased 9x13 in. casserole dish. Cover with aluminum foil and place into the oven for 1 hour. Once the hour is up, remove the aluminum foil and place the casserole back into the oven for another 10 minutes or until golden brown. This dish is best served with fried fish, shrimp, and hollandaise sauce.

