



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Spicy Cajun Shrimp & Pasta

It's Cajun cooking time! Slap Ya Mama's new recipe is Spicy Cajun Shrimp & Pasta. Delicious Cajun pasta complete with assorted toppings and our white pepper blend seasoning. Mix things up with Louisiana flavors on us!

Ingredients:

- 2 tbsp olive oil
- 1 lb fresh shrimp (21/25), peeled, deveined & rinsed
- ½ onion, diced
- 3 cloves garlic, chopped
- 3 green onion stalks, chopped
- 1 jalapeno, seeded & diced
- 4 roma tomatoes, seeded & chopped
- 1 can (8oz) tomato sauce
- 1 ½ tbsp fresh lemon juice
- ½ tsp white sugar
- 1 ½ tsp [Slap Ya Mama White Pepper Blend Seasoning](#)
- 8-10 oz pasta, cooked to package directions

Directions:

In a large sauté pan over medium heat, add olive oil, onions, garlic, green onions, jalapeno and ½ tsp of Slap Ya Mama White Pepper Blend Seasoning. Cook until the garlic is slightly golden brown and onions are translucent, about 3 to 4 minutes. Add tomatoes and cook until tomatoes are softened, about 2 minutes. Reduce heat to medium low; add tomato sauce, lemon juice, ½ tsp white sugar and ½ tsp of Slap Ya Mama White Pepper Blend Seasoning. Bring to a light simmer and let simmer for 2 to 3 minutes. Season shrimp with the remaining Slap Ya Mama White Pepper Blend Seasoning and place in the sauce. Cook each side of shrimp for 2 to 3 minutes. Remove pan from heat to prevent shrimp from continuing to cook. Serve over a bed of pasta and enjoy!

Servings – 4