

Cajun Shrimp Po'Boys

Shrimp

Grab your bag that has the lemon, butter lettuce, and tomato.

There is a spice mix in this bag.

Rinse your shrimp and pat them dry. Sprinkle the Cajun spice on both sides of the shrimp.

If you have flour, you can take $\frac{1}{4}$ cup of flour and put it in a bowl. Then dredge each shrimp in the flour, making sure to shake off the excess flour.

This step is not necessary. It will add a little coating to the shrimp, if you like that. I like the shrimp both ways.

In a large skillet, heat some oil. I like to use grapeseed oil because it can handle high heat.

Add the shrimp, one by one to the hot oil. Cook on medium/high heat for about 2 minutes on each side. Then squeeze some lemon on the shrimp and remove the shrimp from the pan.

Set the shrimp on a paper towel to drain the excess oil.

Sourdough Roll

Cut your roll in half and toast them in the oven for 1 to 2 minutes.

Please watch the roll! If you leave them too long, they will burn.

Put some of the Cajun aioli on each side of the roll.

Add slices of tomatoes, butter lettuce, and sautéed shrimp to the roll!!

Your Shrimp Po'Boy is complete!

Enjoy!!!!