

Sweet & Spicy Lowcountry Shrimp Creole

served over Cooked Rice, (OpenAI - AI Generated Recipe)

Serves 4

Ingredients:

6 Bacon slices, chopped
½ Sweet Onion, chopped
½ Bell Pepper, chopped
1/3 of a link Kielbasa Sausage, thinly slice
6oz Tomato Paste
2 cups Chicken Broth
2 Bay Leaves
Fresh Thyme
Pinch Salt
2 Tbs Pepper
3-4 Tbs Sugar
1 tsp Cajun Seasoning
½ lb Shrimp, chopped into 1/3



Cooked White Rice

Begin by heating a large skillet over medium heat. Add the bacon and cook until it is crispy.

Once the bacon is cooked, remove it from the skillet and set aside.

Add the onions, bell pepper, and kielbasa sausage to the skillet and cook until the vegetables are softened about 8-10 minutes.

Add the tomato paste and chicken broth to the skillet and stir to combine.

Add the bay leaves, fresh thyme, salt, pepper, Cajun seasoning, and sugar to the skillet and stir to combine.

Bring the mixture to a boil, then reduce the heat to low and simmer for 10-12 minutes.

Turn the heat off and add the shrimp to the skillet and let sit for 5 minutes, or until the shrimp are cooked through.

Serve the Lowcountry Shrimp Creole over cooked white rice.

Enjoy!