



Creamy Cajun Shrimp with Andouille Sausage on Crostini

Serves 2

Ingredients:

- 4 oz medium shrimp, peeled, deveined, cut into ¼ inch pieces
- 2 oz Andouille Sausage, diced
- ½ Tbsp olive oil
- 2 cloves garlic, minced
- ¼ cup mayonnaise
- ¼ cup mozzarella cheese, shredded
- 1/8 cup Parmesan cheese
- 1/8 tsp dried thyme
- 1/2 French baguette, end trimmed and cut into ~1/2" slices, toasted
- 1 tsp Cajun seasoning, more if desired
- 1 Tbsp parsley, chopped
- Salt and pepper to taste

Directions:

1. In a sauté pan over medium heat, heat the oil until warm. Add the Andouille sausage and cook until some fat renders—about 2 minutes.
2. Add the garlic and continue cooking for ~1 minute.
3. Add in the shrimp and some Cajun seasoning (to taste) and cook until completely pink—2-4 minutes.
4. In a medium bowl, combine the mayonnaise, mozzarella, Parmesan, thyme, and salt and pepper, to taste.
5. Gently add the cheese mixture to the pan, folding to mix, and heating through. Once the cheese is melty, turn off the heat and taste. Adjust for seasoning.
6. Place the toasted baguette on a serving plate, and top with the shrimp mixture. Sprinkle with additional Cajun seasoning, if desired.
7. Serve immediately—garnished with parsley. Enjoy!