

Treasure Barrel

Cajun Shrimp and Salmon with Garlic Cream Sauce

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Cajun** Cuisine

Ingredients

Seafood

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 salmon fillets (about 8 oz each), skin removed

Sauce

- [ ] 1 cup heavy cream
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp butter
- [ ] 1 tbsp Cajun seasoning
- [ ] 1 tsp lemon zest
- [ ] 2 tsp fresh lemon juice
- [ ] Salt and pepper to taste

Finish

- [ ] 2 tbsp chopped fresh parsley
- [ ] Extra pinch of Cajun seasoning for garnish

Instructions

1. Pat the shrimp and salmon dry, then sprinkle both with Cajun seasoning, salt, and pepper; let sit for 5 minutes while you heat a large skillet over medium-high heat.
2. Add butter to the hot skillet; once melted, place the salmon skin-side down (if skin is on) and sear 3-4 minutes until golden, then flip and sear the shrimp on the same pan, cooking until they turn pink, about 2 minutes per side.
3. Remove the seafood to a plate, reduce heat to medium, and add minced garlic to the pan; sauté briefly until fragrant, then pour in the heavy cream, stirring continuously.
4. Stir in lemon zest, lemon juice, and a pinch more Cajun seasoning; let the sauce simmer gently until it thickens, about 4-5 minutes.
5. Return the shrimp and salmon to the sauce, spooning the creamy mixture over them; heat for another minute just to meld flavors.
6. Serve immediately, garnished with fresh parsley and an extra sprinkle of Cajun seasoning; enjoy over rice, pasta, or a simple side of steamed vegetables.

Nutrition per serving

420 kcal	34 g	6 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a splash of chicken broth or water to reach desired consistency.
- Avoid boiling the cream vigorously; a gentle simmer keeps it smooth.
- For extra heat, fold in a pinch of crushed red pepper flakes just before serving.