New Orleans BBQ Style Shrimp

This lightened up, quick to prepare recipe takes inspiration from the New Orleans classic restaurant dish. We love to serve this with our Cheesy Cauliflower Grits for a Southern meal that satisfies.

<table>
<thead>
<tr>
<th>YIELD</th>
<th>6 SERVINGS</th>
<th>PREP TIME</th>
<th>20 MIN</th>
<th>TOTAL TIME</th>
<th>45 MIN</th>
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</thead>
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CHEF'S NOTES

Traditionally, BBQ Shrimp is prepared with quite a lot of butter which gives the sauce a rich body and mouthfeel. Here, we’ve cut back on the butter to keep saturated fat in check while letting the hallmark flavors of Worcestershire and Creole seasoning shine. We also use a little bottled clam juice, which can be found in the canned seafood aisle, to add a briny, fresh ocean taste. You could also substitute fish or shrimp stock or cook head-on shrimp for a similar effect.

INGREDIENTS

**For the Shrimp:**
- 1.5 lb Shrimp (16/20 or 21/30), peeled and deveined
- 1 Tbsp Salt-Free Creole Seasoning (see separate recipe)
- ¼ tsp Kosher Salt
- 1/8 tsp Black Pepper
- 2 tsp Olive Oil

**For the BBQ Style Sauce:**
- 2 tsp Olive Oil
- 4 cloves Garlic, minced
- ¼ cup Clam Juice, bottled (see Chef’s Note)
- ¼ cup Worcestershire Sauce
- 1 each Lemon, juiced
- 1 tsp Salt-Free Creole Seasoning (see separate recipe)
- 1 Tbsp Rosemary, fresh, chopped
- 3 Tbsp Butter, unsalted

DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. Add the peeled and deveined shrimp, Creole seasoning, salt, pepper, and olive oil to a medium bowl. Using clean hands or wearing gloves, toss the shrimp until evenly coated.
3. Heat a large sauté pan over medium-high heat. Once hot, add 2 teaspoons olive oil and swirl to evenly coat the pan.
4. Using tongs, add the seasoned shrimp in a single layer. Cook undisturbed, until lightly browned and starting to curl, about 1-2 minutes. Flip the shrimp to finish cooking on the other side, about 1-2 more minutes. Remove the cooked shrimp to a clean plate and set aside.
5. Without cleaning the pan, add the remaining 2 teaspoons of olive oil, then the garlic, cooking just until fragrant, about 30 seconds - 1 minute.
6. Add the clam juice, Worcestershire sauce, lemon juice, Creole seasoning, and rosemary, stirring to scrape the bottom of the pan. Allow the liquid to reduce slightly and thicken, about 2-3 minutes.
7. Add the butter and whisk to combine with the sauce. Remove from the heat and add the cooked shrimp, tossing to coat in the sauce. Serve immediately.

**Nutrition Facts**

6 servings per container  
Serving size ~4 oz shrimp (155g)

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories 200</th>
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</thead>
<tbody>
<tr>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td><strong>Total Fat</strong> 9g</td>
<td>12%</td>
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<tr>
<td>Saturated Fat 4g</td>
<td>20%</td>
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<tr>
<td>Trans Fat 0g</td>
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<tr>
<td><strong>Cholesterol</strong> 195mg</td>
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<tr>
<td><strong>Sodium</strong> 360mg</td>
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<td>Dietary Fiber 0g</td>
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<tr>
<td>Total Sugars 2g</td>
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<tr>
<td>Includes 1g Added Sugars</td>
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<tr>
<td><strong>Protein</strong> 23g</td>
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Vitamin D 0mcg 0%  
Calcium 90mg 6%  
Iron 0.9mg 4%  
Potassium 340mg 8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CONTAINS: MILK, SHRIMP, ANCHOVIES