

CHEESY CAJUN SHRIMP SCAMPI

It's like being back in the bayou!

Yield: 4 Servings



INGREDIENTS

	Chopped Scallions for garnish
1/4 C	Grated Parmesan Cheese
1/4 tsp.	cajun or creole seasoning
1 Unit	SeaPak Shrimp Scampi
1 Unit	New Orleans Style Dirty Rice Mix

DIRECTIONS

- Sprinkle with cheese and place the cover back on for another 5 minutes. Garnish with scallions and serve.
- Cover and place over medium-low heat for 5 minutes. Stir to combine.
- Add shrimp scampi and creole seasoning into the saucepan with the dirty rice.
- Prepare Dirty Rice according to package directions.