

Shrimp & Sausage Casserole



Preparation time: 20 mins



Total time: 40 mins



Servings: 8-10



INGREDIENTS:

- 2 lbs uncooked peeled shrimp (small - medium)
- 1 lb. smoked sausage
- 1 stick unsalted butter
- 1 can Cream of Mushroom soup
- 1 can Golden Mushroom Soup
- 1 can Cheddar Cheese Soup
- 1 large onion (diced)
- 1 medium bell pepper (diced)
- 4-5 cloves garlic (minced)
- ½ bunch green onions (chopped)
- 5 cups cooked medium-grain rice
- Pat N da Pot Cajun Seasoning

Optional:

- Fresh Cayenne pepper (chopped)

****For extra tips,** refer to my youtube video - **Shrimp & Sausage Casserole**



DIRECTIONS:

Cook the rice according to the package directions and set aside.

Pat the shrimp dry with paper towels. Slice the sausage and dice the onion, bell pepper, garlic, and green onions.

In a large pot, melt butter over medium-high heat. Once melted, add in garlic and saute a few minutes until fragrant. Add in shrimp, season with Pat N da Pot Cajun seasoning and cook 3-5 minutes until they turn pink.

Remove the shrimp from the pot and set aside. In the same pot, add sausage and cook down. As it starts to fry, add the onion and green pepper.

Once the sausage begins to brown and a flavorful crust forms on the bottom of the pot, add ½ cup water and scrape up all the browned bits. That's where the flavor comes from!

Add the three cans of soup and stir until smooth. Taste and season again with Pat N da Pot Cajun seasoning if needed. Stir in the cooked shrimp, green onions, and cooked rice until everything is well combined.

Serve hot and Enjoy. Ca C'est Bon Sha! 🌸

Optional Baked Version: Transfer the mixture to a lightly greased 9x13-inch baking dish. Bake at 350 degrees for 25-30 minutes, or until hot and bubbly..