



Spicy Cajun Seafood Boil



4 Servings



45 minutes

Ingredients :

- 1lb shrimp shell on
- 1lb crab legs
- 4 small potatoes
- 3 corn cobs cut in halves
- 8 oz smoked sausage sliced
- 1lemon cut in halves
- 3 tbsp Cajun seasoning
- 1tbsp paprika
- 1tsp garlic powder
- 1tsp onion powder
- 1tsp cayenne pepper
- 1tsp black pepper
- 1tsp salt



Instructions :

1. Fill a large pot with water and bring it to a boil .
2. Add potatoes and cook for 10 minutes .
3. Add corn and sliced sausage and cook for 5 more minutes .
4. Add shrimp and crab legs and cook for 4–5 minutes until the shrimp turn pink .
5. Add Cajun seasoning , paprika , garlic powder , onion powder , cayenne pepper , black pepper , salt , and lemon halves . Stir gently and let it sit for 1 minute .
6. Drain and serve warm .