



Cajun Seafood Boil



4 Servings



40 minutes



Ingredients :

- Shrimp
- Crab legs
- Smoked sausage
- Baby potatoes
- Corn on the cob
- Garlic cloves
- Lemon
- Butter
- Cajun seasoning
- Old Bay seasoning
- Bay leaves
- Salt
- Black pepper
- Water

Instructions :

1. Fill a large pot with water and bring it to a rolling boil.
2. Add baby potatoes, bay leaves, salt, and Cajun seasoning to the boiling water.
3. Cook the potatoes for about 10 minutes until they begin to soften.
4. Add smoked sausage and corn on the cob to the pot and cook for another 5 minutes.
5. Add shrimp and crab legs, then cook for 3 to 5 minutes until the shrimp turn pink.
6. Turn off the heat and let everything rest in the broth for 5 minutes to absorb flavor.
7. Drain the seafood and vegetables and transfer them to a large serving tray.
8. Melt butter with minced garlic and lemon juice, then pour it over the seafood boil.
9. Sprinkle with black pepper and extra Cajun seasoning if desired, then serve hot.