



# 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 .