

## Creamy Cajun Shrimp Alfredo-Stuffed Bread Bowls - A Bold, Cheesy Favorite

Take your shrimp Alfredo to the next level with this



**OVEN**  
**350°F**

**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 2 tbsp Cajun seasoning
- 2 tbsp olive oil
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 loaf of bread, hollowed into individual or shared-size bread bowls
- 2 cloves garlic, minced
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Hollow out the center of the bread loaf or rolls to make room for the filling.
3. Season and Cook the Shrimp: In a bowl, toss shrimp with Cajun seasoning until well coated.
4. Heat olive oil in a skillet over medium heat.
5. Cook shrimp for 2-3 minutes per side until pink and cooked through. Remove and set aside.
6. Make the Alfredo Sauce: In the same skillet, sauté minced garlic until fragrant (about 30 seconds).
7. Add heavy cream and bring to a gentle simmer.
8. Stir in : Parmesan cheese, cooking until melted and sauce thickens slightly.
9. Season with salt and pepper to taste.
10. Combine Shrimp and Sauce: Return the cooked shrimp to the pan and toss to coat in Alfredo sauce.
11. Stuff the Bread Bowls: Spoon the shrimp Alfredo mixture into each bread bowl.
12. Place on a baking sheet and bake for 10-15 minutes, or until bread is golden and the filling is heated through.
13. Garnish and Serve: Top with chopped parsley and serve immediately.

### TIPS FOR SUCCESS

For extra crispy bowls , brush the inside with olive oil or butter before baking.  
Don't overcook the shrimp -they should be just pink and tender.

Add a handful of spinach or sun-dried tomatoes to the sauce for color and flavor. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-cajun-shrimp-alfredo-stuffed-bread-bowls-a-bold-cheesy-favorite/>