

Louisiana Seafood Bread - Cheesy, Bold, and Perfect for Sharing

Ready to bring bold Cajun flavor to your kitchen in just 30 minutes? This



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 loaf French bread, sliced lengthwise
- ½ lb crawfish tails, drained
- ½ lb shrimp, peeled and chopped
- 4 oz cream cheese, softened
- ½ cup mayonnaise
- 1 cup shredded mozzarella cheese, divided
- ¼ cup grated Parmesan cheese
- ½ cup diced bell pepper
- ½ cup diced onion
- 2 cloves garlic, minced
- 1 teaspoon Cajun seasoning
- Salt and pepper, to taste
- 1 tablespoon butter (for sautéing)
- 1 tablespoon fresh parsley, chopped (optional)

DIRECTIONS

1. Preheat and Prep: Preheat oven to 375°F (190°C).
2. Line a baking sheet with foil and set aside.
3. Sauté the Seafood Mix: In a skillet, melt 1 tablespoon butter over medium heat.
4. Add onion, bell pepper, and garlic, and sauté until softened (about 3 minutes).
5. Add chopped shrimp and crawfish, cooking until pink and cooked through (about 2 more minutes).
6. Season with : Cajun seasoning, salt, and pepper to taste. Remove from heat.
7. Make the Filling: In a large bowl, mix together: Softened cream cheese
8. Mayonnaise
9. Parmesan cheese
10. Cooked seafood mixture
11. Half of the mozzarella cheese
12. Stir until well combined.
13. Assemble and Bake: Spread the seafood mixture evenly onto each half of French bread.
14. Top with remaining mozzarella cheese.
15. Bake for 15-20 minutes, or until the cheese is melted, bubbly, and golden.
16. Garnish and Serve: Sprinkle with chopped parsley, if using.
17. Slice and serve hot.

SWAPS & NOTES

Seafood options : Can't find crawfish?

Substitute with extra shrimp or even lump crab meat.

Cheese : Mozzarella melts beautifully, but feel free to add cheddar or pepper jack for a bolder flavor.

Make it spicy : Add a few dashes of hot sauce or chopped jalapeños for heat.

TIPS FOR SUCCESS

Drain seafood well before mixing to avoid soggy bread.

Toast the bread lightly before adding the filling for extra crunch.

Watch the broil : Want extra browning?

Broil for the last 1-2 minutes-just keep an eye on it!

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

Original recipe: <https://chefmaniac.com/louisiana-seafood-bread-cheesy-bold-and-perfect-for-sharing/>