

## Buttery Cajun Cabbage Skillet with Shrimp and Sausage

Cajun Shrimp and Sausage Cabbage Skillet



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 head of cabbage, chopped
- 1 small white onion, diced
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 package andouille sausage, sliced
- 1 small package frozen shrimp, thawed
- 2 tablespoons butter (plus more as needed)
- Cajun seasoning (to taste)
- Garlic salt, onion salt, black pepper (to taste)

#### Step-by-Step Instructions:

- 1 Cook Shrimp & Sausage:
- 2 Cook the Veggies:
- 3 Cover & Simmer:
- 4 Add Shrimp & Sausage Back:
- 5 Serve & Enjoy:

#### Tips for Success:

Use thawed shrimp for best texture-pat them dry before cooking.

Want a spicy kick? Add extra Cajun seasoning or a few dashes of hot sauce.

Andouille sausage brings the smoky flavor, but kielbasa works in a pinch.

For a bit of crunch, garnish with chopped green onion or crispy bacon bits.

#### Serving Suggestions:

Blueberry Lemonade - the perfect cooling contrast

Easy Turkey Wings - if you're building a soulful Southern-style plate

Cajun Gumbo - for the ultimate Cajun dinner spread

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Warm in a skillet or microwave, adding a splash of water or broth if needed.

Freeze: You can freeze this dish in portions, though the cabbage may soften more upon reheating.

More Recipes You'll Love:

Tomato Skillet with Okra and Sausage - another hearty, fast skillet dinner

Cajun Chicken Sausage Gumbo - simmered soul food in a bowl

Turkey Wings - oven-baked and fall-off-the-bone

Chocolate Chip Cookie Dough Brownie Bombs - for dessert that hits after all that spice

Final Thoughts:

## DIRECTIONS

1. **Cook Shrimp & Sausage:** In a large skillet or pot, melt 2 tablespoons of butter over medium heat. Add the sliced sausage and thawed shrimp. Season with Cajun seasoning and sauté until shrimp is pink and sausage is lightly browned. Remove from the skillet and set aside.
2. **Cook the Veggies:** Add another tablespoon of butter to the same skillet. Toss in chopped cabbage, onion, and bell peppers. Season with garlic salt, onion salt, and black pepper. Stir to coat everything evenly.
3. **Cover & Simmer:** Cover the skillet with a lid and reduce heat to low. Let the veggies cook down, stirring occasionally, for 15-20 minutes or until the cabbage is tender but not mushy.
4. **Add Shrimp & Sausage Back:** Once the veggies are cooked to your liking, return the cooked shrimp and sausage to the skillet. Toss to combine and warm everything through for 2-3 minutes.
5. **Serve & Enjoy:** Serve hot with cornbread, rice, or eat it as-is for a satisfying low-carb meal.
6. **Tips for Success:** Use thawed shrimp for best texture-pat them dry before cooking.
7. **Want a spicy kick?** Add extra Cajun seasoning or a few dashes of hot sauce.
8. **Andouille sausage** brings the smoky flavor, but kielbasa works in a pinch.
9. **For a bit of crunch,** garnish with chopped green onion or crispy bacon bits.
10. **Serving Suggestions:** This skillet meal stands on its own, but pairs beautifully with:

11. Blueberry : Lemonade - the perfect cooling contrast
12. Easy : Turkey Wings - if you're building a soulful Southern-style plate
13. Cajun : Gumbo - for the ultimate Cajun dinner spread
14. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
15. Reheat: Warm in a skillet or microwave, adding a splash of water or broth if needed.
16. Freeze: You can freeze this dish in portions, though the cabbage may soften more upon reheating.
17. More Recipes You'll Love: Tomato Skillet with Okra and Sausage - another hearty, fast skillet dinner
18. Cajun : Chicken Sausage Gumbo - simmered soul food in a bowl
19. Turkey : Wings - oven-baked and fall-off-the-bone
20. Chocolate : Chip Cookie Dough Brownie Bombs - for dessert that hits after all that spice
21. Final Thoughts: This Cajun Shrimp and Sausage Cabbage Skillet is bold, buttery, and brimming with flavor. It's a meal that comes together quickly but tastes like you've been cooking all day. Southern comfort in one pan? Yes, please.
22. If you try it, leave a comment and let me know how you seasoned yours! Don't forget to follow ChefManiac for more hearty skillet meals and easy dinners that bring the heat.

## TIPS FOR SUCCESS

Use thawed shrimp for best texture-pat them dry before cooking.

Add extra Cajun seasoning or a few dashes of hot sauce.

Andouille sausage brings the smoky flavor, but kielbasa works in a pinch.

For a bit of crunch, garnish with chopped green onion or crispy bacon bits.

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

Original recipe: <https://chefmaniac.com/buttery-cajun-cabbage-skillet-with-shrimp-and-sausage/>