

## Crispy Cajun Shrimp with Creamy Garlic Sauce - Southern Heat Meets Cool Cream

Crispy Cajun Shrimp with Creamy Sauce



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

For the Shrimp:

- 1 lb large shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 teaspoon paprika
- $\frac{1}{2}$  teaspoon garlic powder
- ... teaspoon salt
- ... teaspoon black pepper
- ... teaspoon cayenne pepper (optional for heat)
- ... teaspoon dried oregano
- ... teaspoon dried thyme

For the Creamy Sauce:

- $\frac{1}{2}$  cup mayonnaise
- ... cup sour cream
- 1 tablespoon fresh parsley, chopped
- 1 clove garlic, minced
- 1 tablespoon lemon juice

### DIRECTIONS

- 1.** Prep the Shrimp: In a medium bowl, toss the shrimp with olive oil, paprika, garlic powder, salt, black pepper, oregano, thyme, and cayenne if you're going for extra heat.
- 2.** Let it marinate for 5-10 minutes while you prep the grill or skillet.
- 3.** Grill the Shrimp: Heat a grill pan or outdoor grill to medium heat. Grill shrimp for 2-3 minutes per side until pink and lightly crisped. Don't overcook-shrimp goes quick!
- 4.** Mix the Creamy Sauce: In a small bowl, whisk together mayo, sour cream, parsley, garlic, salt, black pepper, and lemon juice. Taste and adjust seasoning-add more lemon if you want brightness, or a little hot sauce for heat.
- 5.** Serve: Arrange shrimp on a platter and serve with a generous scoop of the creamy sauce. Garnish with more parsley and a wedge of lemon if you're feeling fancy.

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Original recipe: <https://chefmaniac.com/crispy-cajun-shrimp-with-creamy-garlic-sauce-southern-heat-meets-cool-cream/>