

## Red Snapper, Shrimp & Grits with Cajun Cream Sauce: Southern Delight

Red Snapper, Shrimp & Grits with Cajun Cream Sauce



**TIME**  
**3-5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 red snapper fillets (about 6-8 oz each)
- $\frac{1}{2}$  lb shrimp, peeled and deveined (fresh or frozen, thawed)
- 1 cup seasoned grits (quick-cooking or regular, prepared according to package directions)
- 1 Tablespoon Cajun seasoning (your favorite blend, adjust to taste)
- $\frac{1}{2}$  cup heavy cream
- 2 Tablespoons butter (unsalted or salted, divided)

#### Swaps and Notes:

**Fish Fillets:** While red snapper is excellent, cod, halibut, or even tilapia could be used as alternatives. Adjust cooking times based on thickness.

**Shrimp:** Use fresh shrimp if possible, but thawed frozen shrimp work perfectly.

**Grits:** Quick-cooking grits are ideal for speed. For a richer flavor, use stone-ground grits (they require longer cooking) and cook them with chicken broth or milk instead of just water. Cheesy grits are also a fantastic option.

**Cajun Seasoning:** Adjust the amount of Cajun seasoning to your preferred spice level. You can also add a pinch of cayenne pepper for extra heat if desired.

**Butter:** Unsalted butter is preferred to control the overall saltiness of the dish.

**Garnish:** A sprinkle of fresh chopped parsley or

chives, or a dash of hot sauce, can add color and an extra kick.

**Veggies in Sauce (Optional):** For more depth, you could briefly sauté some minced shallots or bell pepper in the skillet before adding the cream for the sauce.

**Directions:**

**Prepare the Grits:** Start by cooking your seasoned grits according to the package directions. Keep them warm while you prepare the seafood and sauce.

**Season Seafood:** Pat both the red snapper fillets and the peeled shrimp dry with paper towels. This helps the seasoning adhere and promotes a better sear. Generously season both sides of the snapper fillets and toss the shrimp well with the Cajun seasoning.

**Cook Seafood:** Heat 1 tablespoon of butter (or olive oil) in a large skillet over medium-high heat. Once the butter is melted and shimmering, add the red snapper fillets, skin-side down first if applicable. Cook for about 3-5 minutes per side, depending on thickness, until the fish is golden and cooked through and flakes easily. Remove the snapper from the skillet and set aside. In the same skillet, add the seasoned shrimp and cook for 2-3 minutes per side, or until they turn pink and opaque. Remove the shrimp from the skillet and set aside with the snapper.

**Make the Cajun Cream Sauce:** In the same skillet (don't clean it-those browned bits are full of flavor!), melt the remaining 1 tablespoon of butter over medium heat. Pour in the heavy cream. Bring the cream to a gentle simmer, stirring occasionally. Let it simmer for 1-2 minutes until it slightly thickens. Taste and adjust seasoning, adding a tiny bit more Cajun seasoning, salt, or pepper if desired.

**Assemble and Serve:** Spoon a generous portion of the hot, creamy grits into serving bowls. Carefully place a red snapper fillet and some of the cooked shrimp over the grits. Drizzle the warm Cajun cream sauce generously over the fish and shrimp. Serve hot and enjoy every indulgent bite!

**Tips for Success:**

**Season Generously:** Don't be shy with the Cajun seasoning on both the fish and shrimp; it's key to the flavor.

**Don't Overcook Seafood:** Both red snapper and shrimp cook very quickly. Overcooking will make them tough and dry. Cook until just opaque.

**Hot Skillet for Searing:** A hot skillet creates a beautiful crust on the fish and shrimp, locking in juices.

**Keep Grits Warm:** Grits can thicken quickly. Keep them covered and warm until ready to serve, or have a splash of hot milk or water ready to stir in if

they become too thick.

Taste the Sauce: Adjust the seasoning of the Cajun cream sauce to your liking. A little more heat or salt can make a big difference.

Serving Suggestions and Pairings:

A simple side of steamed green beans or asparagus for a fresh vegetable contrast.

A light green salad with a tangy vinaigrette.

A sprinkle of fresh chopped chives or parsley for garnish.

Crusty French bread to soak up any extra sauce.

My This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.

Or a comforting bowl of This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

Storage and Leftover Tips:

More Recipes You Will Love:

## DIRECTIONS

1. Prepare the : Grits: Start by cooking your seasoned grits according to the package directions. Keep them warm while you prepare the seafood and sauce.
2. Season : Seafood: Pat both the red snapper fillets and the peeled shrimp dry with paper towels. This helps the seasoning adhere and promotes a better sear. Generously season both sides of the snapper fillets and toss the shrimp well with the Cajun seasoning.
3. Cook : Seafood: Heat 1 tablespoon of butter (or olive oil) in a large skillet over medium-high heat. Once the butter is melted and shimmering, add the red snapper fillets, skin-side down first if applicable. Cook for about 3-5 minutes per side, depending on thickness, until the fish is golden and cooked through and flakes easily. Remove the snapper from the skillet and set aside. In the same skillet, add the seasoned shrimp and cook for 2-3 minutes per side, or until they turn pink and opaque. Remove the shrimp from the skillet and set aside with the snapper.
4. Make the : Cajun Cream Sauce: In the same skillet (don't clean it-those browned bits are full of flavor!), melt the remaining 1 tablespoon of butter over medium heat. Pour in the heavy cream. Bring the cream to a gentle simmer, stirring occasionally. Let it simmer for 1-2 minutes until it slightly thickens. Taste and adjust seasoning, adding a tiny bit more Cajun seasoning, salt, or pepper if desired.
5. Assemble and : Serve: Spoon a generous portion of the hot, creamy grits into serving bowls. Carefully place a red snapper fillet and some of the cooked shrimp over the grits. Drizzle the warm Cajun cream sauce generously over the fish and shrimp. Serve hot and

enjoy every indulgent bite!

6. **Tips for Success: Season Generously:** Don't be shy with the Cajun seasoning on both the fish and shrimp; it's key to the flavor.
7. **Don't : Overcook Seafood:** Both red snapper and shrimp cook very quickly. Overcooking will make them tough and dry. Cook until just opaque.
8. **Hot : Skillet for Searing:** A hot skillet creates a beautiful crust on the fish and shrimp, locking in juices.
9. **Keep : Grits Warm:** Grits can thicken quickly. Keep them covered and warm until ready to serve, or have a splash of hot milk or water ready to stir in if they become too thick.
10. **Taste the : Sauce:** Adjust the seasoning of the Cajun cream sauce to your liking. A little more heat or salt can make a big difference.
11. **Serving Suggestions and Pairings:** This Red Snapper, Shrimp & Grits with Cajun Cream Sauce is a rich and satisfying meal on its own. However, you can enhance the experience with:
  12. A simple side of steamed green beans or asparagus for a fresh vegetable contrast.
  13. A light green salad with a tangy vinaigrette.
  14. A sprinkle of fresh chopped chives or parsley for garnish.
  15. Crusty : French bread to soak up any extra sauce.
  16. For other fantastic : Southern-inspired dishes, you might also enjoy:
    17. My This : Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.
    18. Or a comforting bowl of : This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
    19. **Storage and Leftover Tips:** This dish is best enjoyed fresh, as seafood can become rubbery and grits can stiffen upon refrigeration. If you do have leftovers, store the grits, seafood, and sauce in separate airtight containers in the refrigerator for up to 1-2 days. To reheat, gently warm the grits with a splash of milk or broth on the stovetop. Gently reheat the seafood in a skillet or microwave until just warm, and warm the sauce separately. Combine just before serving.
    20. **More Recipes You Will Love:** If you loved the comforting and flavorful nature of this Southern seafood dish, you'll find similar satisfaction in these other fantastic recipes:
      21. For another comforting meat dish, check out : These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays.
      22. If you're into flavorful one-pan meals, my : This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
      23. And for a super convenient and tasty start to your day, my This One-Pan Breakfast Bake Will Make You Skip is fantastic.
      24. **Final Thoughts:** This Red Snapper, Shrimp & Grits with Cajun Cream Sauce is more than just a meal; it's an experience. It brings the vibrant, comforting flavors

of Southern cooking to your table with elegance and ease. The combination of perfectly cooked seafood, creamy grits, and that rich, spicy sauce is truly irresistible. Give it a try, and prepare to indulge in a dish that feels both special and deeply satisfying!

25. What are your favorite regional comfort food dishes? Share your ideas in the comments below, and don't forget to connect with Chef Maniac for more delicious and inspiring recipes!

## SWAPS & NOTES

**Fish Fillets:** While red snapper is excellent, cod, halibut, or even tilapia could be used as alternatives.

Adjust cooking times based on thickness.

**Shrimp:** Use fresh shrimp if possible, but thawed frozen shrimp work perfectly.

**Grits:** Quick-cooking grits are ideal for speed.

## TIPS FOR SUCCESS

**Season Generously:** Don't be shy with the Cajun seasoning on both the fish and shrimp; it's key to the flavor.

**Don't Overcook Seafood:** Both red snapper and shrimp cook very quickly.

Overcooking will make them tough and dry.

**Hot Skillet for Searing:** A hot skillet creates a beautiful crust on the fish and shrimp, locking in juices.

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

Original recipe: <https://chefmaniac.com/red-snapper-shrimp-grits-with-cajun-cream-sauce-southern-delight-2/>