

Easy Baked Cajun Shrimp: A Quick and Flavorful Meal

Baked Cajun Shrimp: A Quick and Flavorful Seafood Treat



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 12 large shrimp, peeled and deveined
- 1 tablespoon canola oil
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 121 teaspoons salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon thyme leaves
- 1/4 teaspoon ground oregano
- Lemon wedges, for serving

DIRECTIONS

- 1.** Preheat : Oven and Prep Pan: Preheat your oven to 350°F (175°C). Line a baking sheet with aluminum foil and lightly spray it with cooking spray.
- 2.** Season the : Shrimp: Place the shrimp in a medium mixing bowl. Add the canola oil and toss until all the shrimp are lightly coated. In a separate small bowl, combine the smoked paprika, onion powder, garlic powder, salt, cayenne pepper, thyme leaves, and ground oregano. Stir to combine.
- 3.** Coat the : Shrimp: Add the spice mixture to the bowl with the shrimp. Toss gently until all the shrimp are evenly coated with the seasonings.
- 4.** Bake: Place the seasoned shrimp in a single layer on the prepared baking sheet. Ensure the shrimp are not touching, as this will help them cook evenly.
- 5.** Serve: Bake for approximately 10 minutes. The shrimp are done when they are opaque and pink. Be careful not to overcook them! Serve the shrimp hot with a fresh squeeze of lemon juice.

SWAPS & NOTES

Shrimp : This recipe works best with large or jumbo shrimp, as they are less likely to overcook.

If using frozen, be sure to thaw them completely and pat them dry before seasoning.

Oil : Canola oil is a good, neutral-flavored oil for this recipe. You can also use olive oil or avocado oil.

TIPS FOR SUCCESS

Pat the Shrimp Dry : Before seasoning, make sure you pat the shrimp dry with a paper towel.

This helps the seasonings stick better and allows the shrimp to cook properly without becoming watery.

Don't Overcook : Shrimp cooks very quickly.

You'll know it's done when it turns pink and curls into a loose C shape.

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

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