

Cajun Creature Chunks Recipe - Spicy, Buttery, and Perfect for Busy Nights

Cajun Creature Chunks - Bold, Buttery, and Packed with Flavor



CAJUN CREATURE CHUNKS

INGREDIENTS

- * 2 cups chicken breast or shrimp, bite-sized
- * 1-2 tbsp Cajun seasoning
- * 2 cloves garlic, minced
- * 2 tbsp butter
- * 1/2 cup bell peppers, diced
- * 1/2 cup corn
- * 1 then lemon juice

TIME

2 to 3 min

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SOURCE

ChefManiac

INGREDIENTS

- 2 cups chicken breast or shrimp, cut into bite-sized pieces
- 1 to 2 tablespoons Cajun seasoning
- 2 cloves garlic, minced
- 2 tablespoons butter
- 1/2 cup bell peppers, diced
- 1/2 cup corn, optional
- 1 tablespoon lemon juice
- Ice, optional for resting cooked shrimp

DIRECTIONS

1. Season the protein. Place the chicken or shrimp in a bowl and toss with the Cajun seasoning until evenly coated.
2. Heat the skillet. Set a large skillet over medium-high heat and melt the butter.
3. Cook the protein. Add the seasoned chicken or shrimp and cook until golden and cooked through. Chicken will need a few extra minutes, while shrimp will cook quickly and turn pink and opaque.
4. Add the vegetables. Stir in the garlic, bell peppers, and corn if using. Cook for 2 to 3 minutes, until the vegetables are slightly softened and fragrant.
5. Finish with lemon. Add the lemon juice and toss everything together to coat.
6. Serve hot. Spoon the mixture onto a platter, over rice, or into bowls and serve immediately.

SWAPS & NOTES

Chicken breast works well here because it stays lean and cooks quickly when cut into small pieces.

Shrimp is an excellent option too, especially when you need dinner on the table fast.

If using shrimp, peeled and deveined medium or large shrimp are easiest to work with.

The amount of Cajun seasoning can be adjusted depending on your heat preference and the saltiness of your blend.

TIPS FOR SUCCESS

Cut the chicken into evenly sized pieces so it cooks quickly and consistently.

If using shrimp, do not overcook it.

Once it turns pink and firm, it is ready.

You can briefly rest cooked shrimp over ice if needed to stop the cooking and keep it tender.

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

Original recipe: <https://chefmaniac.com/cajun-creature-chunks-recipe-spicy-buttery-and-perfect-for-busy-nights/>