

## Loaded Cajun Shrimp Boil Bowl: A Bold and Buttery Seafood Dinner

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#### TIME

**10 to 12 min**

#### PRINT

**Recipe Card**

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#### SOURCE

**ChefManiac**

### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 2 smoked sausage links, sliced
- 2 ears corn, cut into chunks
- 1 pound baby potatoes
- 3 eggs, boiled and halved
- 3 tablespoons butter
- 4 cloves garlic, minced
- 2 tablespoons Cajun seasoning
- 1 teaspoon paprika
- 1/2 teaspoon black pepper
- Salt, to taste
- 2 tablespoons fresh parsley, chopped

### DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Add the baby potatoes and cook for 10 to 12 minutes, or until nearly tender.
3. Add the corn chunks to the pot and continue cooking until both the potatoes and corn are tender. Drain and set aside.
4. In a large skillet over medium heat, cook the sliced sausage until browned and slightly crisp. Remove and set aside.
5. In the same skillet, melt the butter and sauté the minced garlic until fragrant.
6. Add the shrimp to the skillet and season with : Cajun seasoning, paprika, and black pepper. Cook for 2 to 3 minutes, until the shrimp are pink and juicy.
7. Return the sausage to the skillet, then add the cooked potatoes, corn, and boiled egg halves.
8. Toss everything gently so it gets coated in the buttery Cajun seasoning mixture.
9. Taste and add salt if needed.
10. Sprinkle with fresh parsley and serve hot.

### SWAPS & NOTES

Smoked sausage adds a deep savory flavor, but andouille is an especially great choice if you want even more heat and classic Cajun character.

Baby potatoes cook quickly and hold their shape well, but you can also use red potatoes cut into chunks if that is what you have on hand.

If your Cajun seasoning is already salty, wait until the end before adding extra salt.

This gives you better control over the final flavor.

## TIPS FOR SUCCESS

They cook quickly and can go from tender to rubbery fast, so keep a close eye on them.

Cut the corn and potatoes into manageable pieces so the bowl is easy to serve and eat.

That also helps every bite feel balanced.

Browning the sausage before adding it back into the skillet gives the dish extra depth and a little crisp texture that really improves the final result.

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

Original recipe: <https://chefmaniac.com/loaded-cajun-shrimp-boil-bowl-a-bold-and-buttery-seafood-dinner/>