

Southern Fried Shrimp and Cabbage

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PREP TIME: 10 MINUTES

COOKING TIME: 27 MINUTES

Ingredients

- 1 Large Head of Cabbage, chopped
- 1 tablespoon Avocado oil or cooking oil of choice
- 6 Strips of Bacon, cut into bite-size pieces
- 1 package andouille sausage (sliced diagonally into 1/2 inch pieces)
- 1 lb Uncooked shrimp, peeled and deveined
- 1 teaspoon Smoked Paprika
- 1 teaspoon Cajun Seasoning
- 1 teaspoon Lemon Pepper Seasoning
- 2 tablespoons Butter
- 1 Medium Onion, sliced
- 1 Red Bell pepper, sliced
- 1 Orange Bell Pepper, sliced
- 2 Garlic Cloves, minced
- 2 teaspoons All Purpose Seasoning
- 1/2 teaspoon Black Pepper
- Pinch of Red Pepper



Tip:

- Add a side of cornbread for that southern comfort feeling

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Directions

1. Over medium heat in a large skillet, add your oil and cook chopped bacon and sausage until browned and crisp, then remove from skillet.
2. Add cajun seasoning, smoked paprika, and lemon pepper seasoning to your shrimp and toss and add to the skillet and cook on each side for 60 seconds. Once fully cooked set aside with the bacon and sausage.
3. Save about a tsp of the remaining grease left from the bacon, sausage, and shrimp and add the 2 tbsp of butter. Toss in the onion and bell pepper and sauté until onion become clear. Add the minced garlic and stir.
4. Add in the chopped cabbage, turn the heat down to medium low and put a lid on the skillet.
5. The cabbage will begin to wilt down. After about 10-12 minutes, give the cabbage and pepper mixture a good mix to combine. Add the all purpose seasoning, black pepper, and red pepper flakes and mix. Place the lid back on and cook on low for an additional 5 minutes or so for flavors to come together.
6. Remove lid. Add in the bacon, sausage, and shrimp.

