

# Shrimp Creole

Recipe courtesy of Chef Créole.

Cook time: 35 minutes  
Serves 3-4

## Ingredients

2 oz (1/4 cup) olive oil  
1 chopped plum tomato  
3 cloves minced garlic  
1 oz chopped celery  
3 whole cloves  
4 oz chopped yellow onions  
2 oz chopped green bell peppers  
32 oz water  
1/2 stick salted butter

3 sprigs fresh thyme  
1/4 Scotch bonnet  
(or red habanero) pepper  
1 teaspoon cayenne pepper  
1 tablespoon garlic powder  
1 tablespoon sea salt  
1 teaspoon paprika  
1/2 teaspoon black pepper  
26-30 peeled/deveined large shrimp,  
butterflied (about 1 pound)

## Steps

1. Place olive oil in medium saucepan on medium heat. Add tomatoes, minced garlic, celery, cloves, onions, and green peppers. Sauté for 2 minutes.
2. Add water, butter, thyme, Scotch bonnet pepper, cayenne, garlic powder, salt, paprika, and black pepper; bring to a boil.
3. Add shrimp. Cook 5 minutes or until shrimp turn red, whichever comes first. Serve over rice with fried green plantains, circular smashed.

