

## Shrimp Creole

2 lb. shrimp, peeled and deveined, tail off  
3 tbs. EVOO, divided  
1½ tsp. Tony Chachere's seasoning (or your own choice of Creole seasoning)  
1/8 tsp. ground red pepper (more or less to taste)  
1 yellow onion, chopped  
1 green bell pepper, chopped  
4 stalks celery, chopped  
3 garlic cloves, minced or pressed  
5 sprigs fresh thyme  
1 cup half-and-half  
2 tbs. all-purpose flour  
2 cans fire-roasted, diced tomatoes, undrained  
Kosher salt, to taste  
Freshly ground black pepper, to taste  
Green onions, chopped, for garnish

Marinate shrimp in 2 tbs. EVOO, Creole seasoning, and red pepper for about 1 hour in the fridge in a large glass bowl or Ziploc bag.

Heat remaining 1 tbs. oil in large skillet or Dutch oven over medium-high heat. Sauté onion, bell pepper, and celery until onions are translucent (about 8 minutes), stirring occasionally. Add the garlic and thyme; sauté an additional minute.

Meanwhile, whisk the half-and-half and flour in a small bowl until combined. Add mixture to Dutch oven; reduce heat to low. Stir to combine, scraping bottom of pan to get to the fond (brown stuff). Simmer until thickened, about 2 minutes. Add tomatoes to pan. Simmer an additional 5 minutes, stirring occasionally. Add shrimp mixture to pan; cook for 5 minutes or until shrimp are pink and cooked through.

Remove thyme sprigs. Taste and adjust seasoning as needed.

Serve over rice and garnish with green onion.



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