



# Spicy Cajun Salmon & Shrimp – A Bold & Flavorful Seafood Feast! 🍋🍤

## Ingredients:

### For the Salmon & Shrimp:

2 salmon fillets (6 oz each)  
12 large shrimp, peeled & deveined  
2 tbsp olive oil  
1 tbsp butter  
1 tsp salt  
½ tsp black pepper  
1 ½ tbsp Cajun seasoning  
½ tsp smoked paprika  
½ tsp garlic powder  
½ tsp onion powder  
¼ tsp red pepper flakes (optional, for extra heat)

### For the Garlic Butter Sauce:

3 tbsp unsalted butter  
3 cloves garlic, minced  
1 tbsp honey  
1 tbsp fresh lemon juice  
½ tsp Cajun seasoning  
1 tbsp fresh parsley, chopped






### For Garnish:

Lemon slices  
Fresh parsley, chopped

## Instructions:

- 1** Season the Salmon & Shrimp: Pat salmon fillets and shrimp dry with a paper towel. Drizzle with olive oil and rub in Cajun seasoning, smoked paprika, garlic powder, onion powder, salt, and black pepper.
- 2** Sear the Salmon: Heat 1 tbsp butter in a skillet over medium-high heat. Place salmon skin-side down and cook for 4-5 minutes until crispy. Flip and cook for another 3-4 minutes until golden. Remove and set aside.
- 3** Cook the Shrimp: In the same pan, add a little more butter. Toss in the shrimp and cook for 1-2 minutes per side until opaque and slightly charred. Remove from heat.
- 4** Make the Garlic Butter Sauce: In the same skillet, melt butter and sauté garlic until fragrant. Stir in honey, lemon juice, and Cajun seasoning. Let simmer for 1 minute.

**5** Assemble & Serve: Return the salmon and shrimp to the pan, basting them with the garlic butter sauce. Garnish with fresh parsley and lemon slices. Serve immediately over rice or with roasted veggies.

 Prep Time: 10 min |  Cook Time: 15 min |  Total Time: 25 min |  Calories: ~520 per serving |  Protein: 50g