



## *Recipes For Your Delight*

[www.oceanprime.ca](http://www.oceanprime.ca)

### *Ingredients:*

2 LB	OceanPrime Shrimp, 13-15 ct, Shell-on
2 LB	OceanPrime Shrimp, 21-25 ct, Shell-on
2	Scotch Bonnet Peppers, seeded & minced
1/4 cup	Cajun Style Seafood seasoning
1/4 cup	Olive Oil
1 cup	Potato, diced and par cooked
1 cup	Ham, diced
4 cloves	Garlic, chopped
1/4 cup	Oregano, Thyme & Basil, freshly chopped
1 cup	Corn

### *Cooking Instructions:*

1. Heat the oil in a wok over high heat.
2. Toss the Large shrimp in the garlic, scotch bonnet peppers, Cajun sauce and half of the olive oil.
3. Add the other half of the olive oil to the wok followed by the seasoned shrimp and cook for 1 minute stirring quickly to avoid burning.
4. Place the potato on top of the cooking shrimp, followed by the ham, baby shrimp, corn and fresh herbs.
5. Boil for 15 – 20 minutes or until all the shrimp are cooked. Stir 2 to 3 times to ensure even cooking.

*Your Seafood Source!*

*Pepper Shrimp*