

New Orleans BBQ Shrimp

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-bread-vietnamese-recipe>

Ingredients:

- 1 stick butter
- 4 tablespoons bread
- 1 teaspoon minced garlic
- 1/3 cup fresh lemon juice slice the rinds and reserve
- 1/2 cup worcestershire sauce
- 1 teaspoon black pepper
- 1 teaspoon Cajun seasoning
- 1 tablespoon hot sauce
- 1 pound shrimp fresh, washed and drained
- 4 ounces asiago cheese grated
- 1 loaf french bread
- 2 tablespoons fresh thyme leaves for garnish, optional

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 260 milligrams
4. Fat: 35 grams
5. Fiber: 2 grams
6. Protein: 42 grams
7. SaturatedFat: 20 grams
8. Sodium: 1760 milligrams
9. Sugar: 7 grams

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