

New Orleans Sausage Shrimp Crawfish Pasta

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-seafood-pasta-recipe>

Ingredients:

- 12 ounces peeled shrimp bag small raw
- 14 ounces smoked sausage package Johnsonville New Orleans andouille, sliced
- 12 ounces crawfish package, drained
- 1/2 cup butter
- 1/2 cup onion chopped
- 2 cloves garlic chopped
- 1/4 cup all purpose flour
- 4 tablespoons tomato sauce canned
- 1 cup water
- 3 dashes hot sauce
- 1 1/2 teaspoons Cajun seasoning
- 6 green onions chopped
- salt
- pepper
- 1 tablespoon Cajun seasoning or to taste
- 8 ounces pasta I used elbow

Nutrition:

1. Calories: 1130 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 385 milligrams
4. Fat: 71 grams
5. Fiber: 4 grams
6. Protein: 63 grams
7. SaturatedFat: 30 grams
8. Sodium: 2270 milligrams
9. Sugar: 4 grams

10. TransFat: 2 grams

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