

## CAFE THOMPSON RECIPE

# CREOLE SMOKED ANDOUILLE SAUSAGE AND SHRIMP

Creole Smoked Andouille Sausage and Shrimp is a staple of Louisiana cuisine, often featured in classic dishes like gumbo, jambalaya and rich Creole sauces. The smoked andouille sausage pairs perfectly with the shrimp in a flavorful tomato-based sauce.

**SERVES 6**



### INGREDIENTS

- 2 tablespoons olive oil
- 1 pound smoked andouille sausage, sliced
- 2 pounds shrimp
- 1 large onion, diced
- 1 large bell pepper, red or green, diced
- 6 cloves garlic, minced
- 2 cups tomato sauce
- 2 tablespoons Cajun seasoning
- 1 teaspoon dried oregano
- 1 teaspoon thyme, chopped
- 1/4 teaspoon cayenne pepper
- 4 cups chicken stock

### DIRECTIONS

In a pan, heat the olive oil over high heat. Add the sliced sausage and cook until browned on both sides, about 5 minutes. Remove the sausage and set it aside in a bowl.

In the same pan, add the shrimp and cook 3 to 4 minutes. Remove the shrimp and set aside with the sausage.

To the pan, add the onion, bell pepper, garlic and tomato sauce, stirring frequently, until the vegetables are softened, 5 to 7 minutes. Stir in the Cajun seasoning, oregano, thyme, cayenne pepper and the chicken stock; cook for 5 minutes. Set aside for serving.

#### Side dishes

Cornbread  
Jollof Rice

