



SPOTLIGHT RECIPE

CREOLE SHRIMP AND CALAMARI WITH CANDIED YAM OVER BLACK-EYED PEA RISOTTO

This is a dish built on bold contrasts and surprising harmony. It combines the spicy, savory heat of Louisiana Creole cooking with the comforting, rich sweetness of Southern holiday fare, all brought together by a creamy, Italian-inspired risotto. It's a culinary journey that moves from the bayou to the holiday table in a single, complex bite.

SERVES 6



For ingredients and
cooking directions, please
scan the QR code.

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INGREDIENTS

Creole Seasoning

- 1 teaspoon kosher salt
- 1 teaspoon onion powder
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- 4 tablespoons olive oil
- 2 pounds large shrimp
- 2 pounds calamari tubes, cut into rings
- 3 cloves garlic, minced
- 2 teaspoons chili powder
- 1 1/2 cups lemons, juiced
- 3 tablespoons parsley, chopped

Candied Yam and Black-Eyed Pea Risotto

- 3/4 cup brown sugar
- 1/3 cup melted butter
- 1 1/2 teaspoons cinnamon
- 1/3 teaspoon nutmeg
- 1 1/2 teaspoons vanilla extract
- 2 pounds yams or sweet potatoes, peeled and cut into 1-inch chunks
- 1 teaspoon salt

Risotto

- 2 tablespoons olive oil
- 1 1/2 medium onions, chopped
- 2 red bell peppers, finely chopped
- 4 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 1/2 cups Arborio rice
- 1 cup white wine
- 6 cups chicken stock
- 1 pound cooked black-eyed peas
- 3/4 cup grated Parmesan cheese
- 3 tablespoons parsley, chopped
- Salt and black pepper to taste

DIRECTIONS

In a bowl, toss the shrimp and calamari with 2 tablespoons of olive oil and the Creole seasoning mix. Heat the remaining olive oil in a pan over high heat. Add the garlic and chili powder and cook for 2 minutes. Add the seasoned shrimp and calamari and cook for 5 minutes, and then stir in the lemon juice and parsley. Set aside.

Preheat your oven to 375 F.

In a bowl, combine the brown sugar, melted butter, cinnamon, nutmeg, vanilla and salt. Add the yams and toss to coat evenly. Place the yams chunks on a sheet pan. Bake for 30 minutes or until cooked through. Set aside.

Heat the olive oil in a large pot on medium heat. Sautéed the onion and pepper for 5 minutes, until softened. Add the garlic and tomato paste and cook for 1 minute more.

Add the arborio rice and toast for 2 minutes.

Pour in the white wine and stir until it has been completely absorbed by the rice.

Add 3 cups of chicken stock and stir until absorbed. Continue adding the stock 3 cups at a time, stirring. This process will take about 20 minutes.

Stir in the black-eyed peas and the yams.

Add the Parmesan cheese and parsley. Season with the salt and pepper. Add the shrimp and calamari. Keep hot for service.



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