



Spicy Roasted Shrimp

1 pound large shrimp, peeled and deveined with tails left on
3 Tablespoons Cajun seasoning
1 Tablespoon dark brown sugar

- 1) Preheat oven to 450 degrees.
- 2) Line a cookie sheet with parchment paper.
- 3) Lay Shrimp on parchment paper
- 4) Sprinkle on seasoning and sugar, toss together to coat
- 5) Roast for 8-10 minutes until just cooked through

*Chef Laurie Tip : Shrimp can be slid onto skewers and grilled