

From Your Neighbors' Kitchens



Quick and Easy Shrimp Creole

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This creole is always a favorite, tastes like it took all day to prepare, but is simple and quick. The best part is that you can make a double or triple batch and freeze it for quick lunches or dinners. Serve it with a side of sourdough or garlic bread.

Ingredients

- $\frac{3}{4}$ cup white onions chopped
- $\frac{3}{4}$ cup celery chopped
- $\frac{3}{4}$ cup green bell pepper chopped
- 1 can cream of chicken soup
- 1 can Rotel tomatoes
- 16 oz. peeled and deveined shrimp (uncooked)

Directions

1. In a large pan, saute onions, celery, bell pepper in 2 tablespoons of butter and 2 tablespoons oil
2. Stir chicken soup and Rotel tomatoes into pan and heat all through
3. Add shrimp and heat until the shrimp is pink

Serve over white rice and top with some chopped green onion.