

New Orleans BBQ Shrimp with Roasted Garlic Toast

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 25

Rose's Seafood Co. Gulf Shrimp, thawed, peeled (optional)
Farmhouse Kitchen New Orleans BBQ Sauce, stirred well
Farmhouse Kitchen-prepared Gundermann Acres Black Eyed Peas, thawed
Farmhouse Kitchen Pickled Okra
Farmhouse Kitchen Roasted Garlic Butter, room temperature
Johnson's Backyard Garden Sweet Peppers, washed, stem and core discarded
Easy Tiger Baguette
Salt and pepper

Preheat oven to 400°F and set butter out on the counter to reach room temperature.

STEP 1 Slice sweet peppers into rings or strips and set aside. Place a large skillet over medium heat and add ¼ of the garlic butter. When the butter just begins to foam, add peppers and saute for 2 minutes. Add shrimp and saute for 2 minutes. Then, add black eyed peas and BBQ sauce. Stir to coat and reduce heat to low. Simmer for about 5 minutes or until shrimp are cooked through. The tails will curl and the meat will become firm and opaque. To finish, add an additional ¼ of the garlic butter and swirl the pan or stir well to melt, creating a pan sauce. Remove from heat. Season with salt and pepper to taste.

STEP 2 While shrimp are simmering, slice baguettes lengthwise. Spread remaining ½ garlic butter on baguettes and add to a baking sheet. Bake for 5 minutes or until butter is melted and bread is crisp. If you prefer a more golden crust, broil the garlic toast for 2-3 minutes. Watch carefully to prevent burning.

STEP 3 Stir BBQ sauce well before serving. Add shrimp and vegetables into serving bowls. Spoon BBQ sauce over top. Garnish with pickled okra. Use the roasted garlic toast to scoop up the shrimp, vegetables, and savory, buttery BBQ sauce.

Enjoy!

New Orleans BBQ Shrimp with Roasted Garlic Toast

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 25

Rose's Seafood Co. Gulf Shrimp, thawed, peeled (optional)
Farmhouse Kitchen New Orleans BBQ Sauce, stirred well
Farmhouse Kitchen-prepared Gundermann Acres Black Eyed Peas, thawed
Farmhouse Kitchen Pickled Okra
Farmhouse Kitchen Roasted Garlic Butter, room temperature
Johnson's Backyard Garden Sweet Peppers, washed, stem and core discarded
Easy Tiger Baguette
Salt and pepper

Preheat oven to 400°F and set butter out on the counter to reach room temperature.

STEP 1 Slice sweet peppers into rings or strips and set aside. Place a large skillet over medium heat and add ¼ of the garlic butter. When the butter just begins to foam, add peppers and saute for 2 minutes. Add shrimp and saute for 2 minutes. Then, add black eyed peas and BBQ sauce. Stir to coat and reduce heat to low. Simmer for about 5 minutes or until shrimp are cooked through. The tails will curl and the meat will become firm and opaque. To finish, add an additional ¼ of the garlic butter and swirl the pan or stir well to melt, creating a pan sauce. Remove from heat. Season with salt and pepper to taste. (You may need to cook the shrimp and peppers in multiple batches)

STEP 2 While shrimp are simmering, slice baguettes lengthwise. Spread remaining ½ garlic butter on baguettes and add to a baking sheet. Bake for 5 minutes or until butter is melted and bread is crisp. If you prefer a more golden crust, broil the garlic toast for 2-3 minutes. Watch carefully to prevent burning.

STEP 3 Stir BBQ sauce well before serving. Add shrimp and vegetables into serving bowls. Spoon BBQ sauce over top. Garnish with pickled okra. Use the roasted garlic toast to scoop up the shrimp, vegetables, and savory, buttery BBQ sauce.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Gulf Shrimp - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

New Orleans BBQ Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: whole grain mustard, housemade sriracha, Fruitful Hill Farms rose garlic, worchestire sauce, G&S Groves lime juice, lemon pepper, smoked paprika, celery seed, salt)

Black Eyed Peas - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing.

Pickled Okra - Store in the refrigerator. Use within 5 days. (Ingredients: Martinez Farms okra, Johnson's Backyard Garden red peppers, Phoenix Farms onion, apple cider vinegar, salt, sugar, celery seed, dill seed, mustard seed, red pepper flake, Engel Farms & Orchard serrano peppers)

Roasted Garlic Butter - Store in the refrigerator. Use within 5 days. (Ingredients: roasted Fruitful Hill Farms garlic puree, butter, Patty's Herbs parsley)

Sweet Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Baguette - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

***Contains gluten, dairy, and shellfish containing ingredients.**

****Not made with egg or nut containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**