



Cheesy Southern Shrimp Skillet

GF
option

INGREDIENTS

12 Basket & Bushel potatoes (1¾ lb.)
1 (16-oz.) pkg. Fish Market frozen shell-on, EZ peel & deveined raw shrimp (16 to 20 ct.), thawed
1 ½ cups Hy-Vee finely shredded extra sharp Cheddar cheese
4 oz Hy-Vee cream cheese, softened
⅓ cup Hy-Vee mayonnaise
1 (4-oz.) jar diced pimientos, drained; divided
½ tsp Hy-Vee original yellow mustard
½ tsp Hy-Vee less sodium Worcestershire sauce
⅛ tsp Hy-Vee cayenne pepper
3 tbsp Hy-Vee salted butter, divided
¾ cup yellow onion strips
¾ cup sliced celery
8 oz fully cooked andouille smoked sausage, sliced ½ in. thick
1 ½ tsp Creole seasoning
1 (12-oz.) pkg. frozen That's Smart! cut golden corn, thawed
1 tsp bottled minced garlic
Italian parsley, for garnish

PREPARATION

- 1** Place potatoes in a medium saucepan; add enough water to cover. Bring to a boil; reduce heat to medium-low and simmer for 15 to 20 minutes or until fork-tender. Drain; cool. Meanwhile, peel shrimp, leaving tails attached; cover and refrigerate.
- 2** Stir together Cheddar cheese, cream cheese, mayonnaise, ⅓ cup pimientos, mustard, Worcestershire sauce and cayenne pepper in a medium bowl; set aside. Cover and refrigerate until ready to use.
- 3** Melt 1 Tbsp. butter in 12-in. cast iron skillet over medium heat. Add onion and celery; cook for 2 minutes, stirring frequently. Stir in sausage; cook for 3 to 5 minutes or until sausage is browned, stirring frequently. Transfer from skillet to a medium bowl.
- 4** Pat shrimp dry with paper towels. Melt 1 Tbsp. butter in same skillet over medium heat. Add shrimp; sprinkle with Creole seasoning. Cook for 3 to 4 minutes or until shrimp reach 145°, stirring frequently. Stir in remaining pimientos. Transfer from skillet to another medium bowl.
- 5** Place oven rack 4 to 5 in. from heat. Preheat broiler to HIGH.
- 6** Cut each cooked potato into 4 wedges. Melt remaining 1 Tbsp. butter in same skillet over medium-high heat. Add potato wedges; cook for 2 to 3 minutes or until potatoes are lightly browned. Add corn and garlic; cook for 3 to 4 minutes more or until corn is tender, stirring frequently. Return sausage mixture to skillet; stir gently to combine. Remove from heat.
- 7** Dollop 9 to 10 spoonfuls of pimiento cheese mixture on top of skillet mixture. Broil for 1 to 2 minutes or until cheese mixture begins to melt. Arrange shrimp mixture on top. Broil for 1 minute more or until heated through. Garnish with parsley sprigs, if desired.

NUTRITION FACTS

Calories: 480
Total Fat: 31g
Saturated Fat: 13g
Trans Fat: 0g
Cholesterol: 135mg

Sodium: 960mg
Carbohydrates: 31g
Fiber: 3g
Sugar: 3g
Protein: 20g