

# Creole-Style Shrimp and Spinach

by Barb Szyszkiewicz

Makes 4 servings

## Ingredients

1 lb. medium shrimp, peeled and deveined  
1 tsp Creole seasoning (or to taste)  
2 tbsp olive oil  
2 tbsp butter  
1 onion, diced  
1 large bell pepper, chopped (any color)  
2 garlic cloves, minced  
14-oz can tomatoes (diced or whole), juice reserved  
2 tsp thyme  
1 tsp smoked paprika  
1/4 tsp crushed red pepper  
1/4 cup vegetable broth (just in case you don't wind up with 1/2 cup tomato juice after draining the can)  
Juice of 1 lemon  
4 to 6 cups baby spinach



## Directions

- Start the rice. Dry the shrimp and season with Creole seasoning. If canned tomatoes are whole, chop them.
- Heat oil, cook shrimp 2 minutes per side, and remove.
- Add butter, onions, and peppers to the pan. Cook until they begin to wilt. Add garlic, tomatoes, and spices.
- Add reserved tomato juice and enough broth to make 1/2 cup liquid, plus the lemon juice.
- Add spinach and cover to cook down.
- Stir in shrimp, then serve over rice.



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