

Buttered Shrimp and Beef Bag

Easy as Pie



Ingredients:

150 g butter

½ kg shrimp

¼ kg ground beef

1 tsp. salt

15 cloves garlic

½ cup fresh parsley leaves, chopped

1 tsp. Cajun seasoning

Lemon wedges

Procedure:

1. Finely chop garlic cloves.
2. Sauté beef in a nonstick pot. Once cooked, add butter and garlic.
3. Throw in shrimp and cook until it changes color. Add Cajun seasoning and salt.
4. Transfer to a plastic bag. Sprinkle parsley and squeeze lemon juice.