

# Sheet Pan Cajun Butter Shrimp

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Sheet Pan Cajun Butter Shrimp is an easy and flavorful dish that brings the bold, zesty flavors of the South to your dinner table. Juicy shrimp are tossed in a blend of Cajun spices and melted butter, then roasted in the oven to perfection, creating a deliciously caramelized and savory dish. With minimal prep and cleanup, this sheet pan meal is perfect for busy weeknights or casual entertaining. Serve with crusty bread, rice, or roasted vegetables to soak up all that rich, buttery goodness.

## Ingredients:

- 1 pound large shrimp, peeled and deveined
- 1/4 cup unsalted butter, melted

- 1 tablespoon olive oil
- 2 tablespoons Cajun seasoning
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper (optional for extra heat)
- 1 lemon, sliced
- Fresh parsley, chopped (for garnish)
- Salt and pepper, to taste

## Instructions:

### 1. **Preheat the Oven:**

Preheat your oven to 400°F (200°C). Line a sheet pan with parchment paper or foil for easy cleanup.

### 2. **Prepare the Shrimp:**

In a large bowl, toss the shrimp with the melted butter, olive oil, Cajun seasoning, garlic powder, smoked paprika, cayenne pepper (if using), salt, and pepper until the shrimp are evenly coated.

### 3. **Assemble the Sheet Pan:**

Spread the seasoned shrimp in a single layer on the prepared sheet pan. Arrange the lemon slices around the shrimp for added flavor.

### 4. **Roast the Shrimp:**

Roast the shrimp in the preheated oven for 8-10 minutes, or until the shrimp are pink, opaque, and cooked through. The butter and spices will caramelize slightly, creating a delicious sauce.

### 5. **Serve:**

Remove the sheet pan from the oven and garnish the shrimp with freshly chopped parsley. Serve immediately with your choice of sides, such as crusty bread, rice, or roasted vegetables.

Enjoy the vibrant, bold flavors of this Sheet Pan Cajun Butter Shrimp for an effortless yet satisfying meal!