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## Simple cajun recipes

1PHOTO: JOSEPH DE LEO; FOOD STYLING: BROOKE CAISONCrawfish étouffée is an easy one-pot Cajun and Creole dinner made with a simple roux, veggies, and fresh seafood. The word étouffée is French for “smothered,” which makes sense here. This brothy dish features crawfish and vegetables completely covered in a savory butter-and-flour-based gravy. Pro tip: Serve this over white rice to soak up all that flavor.Get the Crawfish Étouffée recipe. 2Park FeierbachCraving that NOLA flavor? Forget the pre-packaged spice mix—it's quick and easy to make Creole seasoning right at home. This spice mix only requires 5 ingredients (besides salt and pepper), and you most likely already have them on hand. Make it once, and add it to all your favorite Mardis Gras recipes, weeknight dinners, and seafood dinners for months and months (and months) to come! Get the Creole Seasoning recipe. Advertisement - Continue Reading Below4PHOTO: JOEL GOLDBERG; FOOD STYLING: BARRETT WASHBURNETHis okra is so delicious and crispy, you'll be making batch after batch. Here, you'll toss the long, slender green pods with a Cajun-spiced cornstarch coating, which allows oil to adhere to the okra and makes each bite deliciously crunchy. Serve with other Louisiana-inspired recipes like Creole jambalaya, Cajun chicken, or Cajun butter steak, or simply enjoy this easy appetizer on its own with cocktails.Get the Air Fryer Okra recipe. Advertisement - Continue Reading Below5PHOTO: JOSEPH DE LEO; FOOD STYLING: BROOKE CAISONOur top secret for the most flavorful, extra-crispy catfish? A buttermilk and hot sauce marinade. We know, it may sound odd, but the result is an extra-flavorful, slightly spicy catfish that, once coated and fried, results in crispy fillets that'll rival even your favorite seafood restaurants.Get the Fried Catfish recipe.6PHOTO: JOSEPH DE LEO; FOOD STYLING: MAKINZE GORESimilar to shrimp étouffée, but with a tomato-based sauce, this recipe will transport you to the balcony-lined streets of New Orleans. Aromatic onion, green bell pepper, and celery form the holy trinity of flavor on top of which you'll build this saucy little number.Get the Shrimp Creole recipe.Advertisement - Continue Reading Below7PHOTO: JOSEPH DE LEO; FOOD STYLING: MAKINZE GORE8PHOTO: RACHEL VANNI; FOOD STYLING: BROOKE CAISONBetween the fun of Mardi Gras in February and tunes of Jazz Fest in May, crawfish is the common thread through the food seasons of New Orleans. So we thought what better way to celebrate the flavors by bringing the boil to you, no matter if you can make it to NOLA or not. This boil recipe is pared down for a stovetop rather than the large outdoor gas burners intended for group boils. The recipe cooks 5 pounds of live crawfish, plus fixings like corn, sausage, and mushrooms. The resulting portion will sufficiently feed 3 people, considering the average portion is 2 to 2 1/2 pounds of crawfish per person, although you might find us eating way more. This recipe is that good.Get the Crawfish Boil recipe. Advertisement - Continue Reading Below9PHOTO: ERIK BERNSTEIN; FOOD STYLING: BROOKE CAISONLot the good times roll because this chicken and pasta skillet will take you straight to Louisiana, just like our other gnocchi skillet dinners, this one is absolutely craveable; plus, it brings all the flavors associated with New Orleans into your kitchen, just in time for Mardi Gras.Get the Cajun-Spiced Chicken & Gnocchi recipe.10PHOTO: LUCY SCHAEFFER PHOTOGRAPHY; FOOD STYLING: MAKINZE GOREDirty rice (or rice dressing as it's referred to in the bayou) is a delicious Louisiana staple made mainly of rice, ground pork sausage, ground beef, and the holy trinity of vegetables (onion, bell pepper, and celery), and sometimes offal such as liver. While many traditional recipes will include livers, we find it a bit harder to source (and they're not always a crowd-pleaser), so livers are noticeably absent from this recipe. But that won't make this dish any less enjoyable. The combination of pork sausage and beef provides just enough fat that you won't even need oil to brown the meats, either. Get the Dirty Rice recipe. Advertisement - Continue Reading Below11PHOTO: RYAN LIEBE; FOOD STYLING: SPENCER RICHARDSYou might be wondering why we call for shrimp when we call for shrimp with the tails on for this Louisiana classic. Though it won't make or break your gumbo, shrimp shells have SO much flavor, so we always prefer to keep them on. Get the Shrimp & Sausage Gumbo recipe.12Photographer: Lucy Schaeffer. Food Styling: Makinze GoreBlackened and stuffed, these salmon fillets are packed with Cajun flavor and are quite easy to prepare for a last-minute, weeknight dinner. Tip: Ask the fish counter for pieces of salmon from the head side of the fish (opposed to the tail side). These fillets will be thicker, easier to stuff, and will match the cooking time in our recipe, whereas thinner fillets will cook faster and are more likely to tender when you stuff them. Get the Creamy Cajun Stuffed Salmon recipe.Advertisement - Continue Reading Below13PHOTO: ANDREA MONZO; FOOD STYLING: SPENCER RICHARDSNow synonymous with Cajun and Creole food, remoulade is a cold sauce with French origins that can be used to add flavor to anything from fried foods to your favorite sandwich. Always creamy, tangy, and spicy with a hint of sweetness, this sauce is guaranteed to become fast favorite. Get the Remoulade Sauce recipe.14TARA DONNENFrying okra is the best way to enjoy this intimidating vegetable. Dredging it in buttermilk and cornmeal, then frying in a small amount of oil achieves that extra-crispy and golden crust. It's a Southern staple that's the perfect appetizer for any get-together. Get the Fried Okra recipe.Advertisement - Continue Reading Below15ANDREW BUIGumbo is an undisputed Louisiana staple, right up there with jazz and fluffy beignets. But what exactly is gumbo? Like all Cajun and Creole cooking, gumbo pulls its flavors and techniques from a diverse combination of African, Native American, French, and Spanish cultures. Every Cajun household has its own bespoke recipe. But the true spirit of Cajun gumbo is using what you have on hand. If you can't find andouille, grab some kielbasa. Prefer drumsticks or chicken breast? Go for it. Get the Chicken and Sausage Gumbo recipe. 16Photographer: Linda Xiao. Food Stylist: Erika Joyce.Fusing Vietnamese flavors with the art of the Cajun crawfish boil, Vietnamese-Like its Cajun inspiration, the Southeast Asian rendition of a boil starts simply with a Cajun spice blend. But once the seafood is boiled and left to cool, Vietnamese cooks will toss it in a plethora of sauces, spices, and fresh ingredients, creating intense flavors. With plenty of garlic, fragrant lemongrass, and a hint of cayenne pepper, this sauce is an irresistibly perfect balance of sweet, salty, and slightly spicy. Get the Viet-Cajun Boil recipe. Advertisement - Continue Reading Below17PHOTO: JOSEPH DE LEO; FOOD STYLING: BROOKE CAISONThere's a lot of richness going on here. Bacon! Butter! Cheese! To cut all the fat, you need some acid. Enter: freshly squeezed lemon juice. It brightens these bowl up BIG TIME—so don't skip it. Get the Shrimp and Grits recipe.18ANDREW BUTTurnouts, homemade tater tots are surprisingly easy, and these crispy bites are a fun twist on the classic. The most important step is parbolling your potatoes. It'll make them easier to shred and will also help bind them together. The results are a lot that is crisp on the outside while soft (and almost creamy) on the inside. Don't be discouraged if they take on color on each side—that is not a bad thing here! Don't skip out on the remoulade here either, it really makes the dish sing. Get the Sweet Potato Tots with Cajun Sauce recipe. Advertisement - Continue Reading Below19PHOTO: DOAA ELKADI; FOOD STYLING: BROOKE CAISONRed beans & rice is a traditional Creole dish made with red beans, veggies, and, often, leftover pork bones. It's traditionally made with soaked dried beans and simmered for hours, but this recipe uses some shortcuts so you can have it on the table in under an hour. And instead of using a ham hock, we sauté andouille sausage. If you've got access to ham hock, it'll add a whole new dimension to the dish. Get the Louisiana-Style Red Beans and Rice recipe.20Andrew BuiShrimp stew is a Cajun dish from Louisiana. This quick one-pot dinner is flavored with Cajun seasoning, packed with green bell pepper and fennel, and has a garlic-infused tomato broth. Serve it with a New Orleans-inspired cocktail like a Hurricane or a Cherry Sazerac. Get the Shrimp Stew recipe. Watch Next Advertisement - Continue Reading Below On my first trip to New Orleans, I was determined to try as many Cajun recipes as my stomach would handle - and it can handle a lot! I spent the entire week eating my way around the Big Easy and came home happy as a clam. The Cajun people settled in the bayou lands of southern Louisiana a few hundred years ago, and they've been wowing people with their incredible cuisine ever since. Cajun recipes are a heavenly mix of French and Southern, making them strong, hearty, and loaded with flavor. WANT TO SAVE THIS RECIPE? Enter your email below and we'll send it straight to your inbox. No doubt you've tried jambalaya, and I bet you've had a bowl of gumbo, but have you ever had Boudin balls? How about Cajun shrimp and grits? This list of 25 outstanding cajun recipes is the easiest way to dip your toes into this unique and incredible cuisine. I'm pretty sure we stepped off the plane and made a beeline for the nearest restaurant on our first trip to New Orleans. I just couldn't wait to try all the fantastic food, and gumbo was at the top of my list. This incredible stew is made up of a dark roux, lots of vegetables, chicken, sausage, and shrimp. The dark roux is the secret to the depth of flavor. It can be made by cooking your roux down, continuously stirring until it looks like chocolate pudding. I like mine with a generous helping of cornbread, but you could use any kind of bread to mop up the leftovers. We've all seen Cajun seasoning before, and maybe you're wondering what that actually means. Cajun seasoning is a blend of paprika, cayenne pepper, garlic powder, onion powder, some herbs, salt, and pepper. I've seen the herbs vary from recipe to recipe, but it's relatively straightforward if you want to make your own. I just love the combination of smoky sausage with juicy chicken, and you can never go wrong with extra cheese! Red beans and rice is known in New Orleans as Monday night dinner. That's the night they eat this dish and do laundry. But don't worry, you can eat it whenever you like! The trick to getting this dish nice and thick is to mash some of the beans on the side of the pot before you serve the meal. And if you really want to punch up the smoky flavor, be sure to add the sausage in the pot early. For the most authentic feel, open up a beer and load up the washer! If you've ever had grits and decided you hate them, you must not have had the right kind. I promise; follow this recipe, and you'll be wondering how you went so long without them. The grits' creamy flavor is pretty tasty on its own, but throw in some spiced Cajun shrimp, and you'll fight for seconds. If grits aren't your thing, try the shrimp with a dish of rice or cheesy polenta. Jambalaya is a beautiful rice dish based on Spanish, French, and certain African cuisines. In fact, they're so close; I once started to make paella and ended up with jambalaya. Like many Cajun dishes, this starts with the classic base of yellow onion, bell pepper, celery, and garlic. Throw in some spices, extra pepper, and smoky sausage, and you'll have such a hearty and colorful dinner. It's most traditionally served with rice and contains sausage, chicken, and shrimp. I think the trio is exactly what this dish needs, but you can switch it out with ease. This recipe gets its name from the fact that the chicken is absolutely smothered in creamy gravy. Every bite is better than the last, and this one-pot meal is worth every calorie. Did I mention the bacon? Yeah, this is chicken and gravy and bacon. Between the bacon grease and chicken juices, you know that sauce will be something special. Serve this with cornbread, biscuits, or even mashed potatoes. One bite of these, and you'll throw out your old recipe. Crabmeat has terrific texture and not a lot of flavor, but in this recipe, it gets elevated by some fantastic additions. From sour cream and mustard to Worcestershire sauce and cayenne, there's no doubt these little cakes will pack a flavor punch. They make an excellent starter or can be served for dinner with a zesty side salad. If you're on the lookout for a cheap, filling, delicious side dish, this one's for you! Cabbage and potatoes are about as economical as they come, and better yet, they're hearty, warm, and super easy to season. You'll cook the vegetables in chicken broth for this recipe, letting them simmer until the liquid is absorbed and the veggies are perfectly tender. You've had good deviled eggs, and you've had bland deviled eggs, but I bet you've never had crunchy, fried deviled eggs. Seasoned with gumbo file powder - which is dried, powdered leaves of the sassafras tree - these eggs are crisp and super unique. You can always throw in some Cajun seasoning if you want them spicy. If you're anything like me, you have a fridge door full of condiments. I just love having a variety of sauces on hand to make a fast dinner even better. The beauty of making your own is getting to make it exactly how you like it. We like things spicy in my house, so I go a little overboard with the hot sauce. You can always leave that out if you're just looking for a creamy dipping sauce that's loaded with flavor. I've used this in my burger buns, as a dip for chicken tenders, and even a dressing on my salad. This is so much more than a simple dip recipe. It's almost a meal on its own! Between the chunks of juicy shrimp, the peppers, and the cheese, you won't need a main course. Like many hot dips, this has a cream cheese base and is covered in plenty of melted cheese for optimal dipping. But it's the Cajun-fried shrimp that are the real show-stoppers! I've served this with breadsticks, crunchy bread, chips, and even over nachos! As far as side dishes go, this is one of the most colorful! Corn is such a sunny vegetable, and I love it used here as the main ingredient. Crunchy, sweet, and hard to resist, this corn side is made even better with some Cajun seasonings, bacon, onion, and peppers. Plus, it has some great heat mixed in from the jalapeños. I've made this recipe as a side for everything from Cajun roasted chicken to a thick piece of steak. It also works wonders on fish tacos. Pronounced “boon dan,” these crunchy sausage meatballs should definitely be on your next party table. Using sausage meat is such a great way to amp up the flavors since it's usually already seasoned. If that's not enough, you'll add some cayenne and hot sauce to the mix, too. Though typically served as balls, I've made these as little patties to make frying easier, and they were a hit. Don't let the name fool you; this dish is anything but dirty! It gets the name from the brown-ish appearance, which you'll get from the ground pork and chicken livers. Don't go! I promise you won't taste them! They add richness to the dish and extra meaty flavor that can't be missed. On my third day in New Orleans, we went out to eat, and I told the waiter to bring me something he loved... Something authentic and insanely delicious. What came was a big, thick, juicy sandwich piled high with fresh deli meats, cheese, and spicy olive tapenade. It was so big; I had to wrap some up to bring home. The tapenade is probably the best part of this, so if you're an olive lover, it's definitely for you. The meats can be changed depending on what you have, but they're usually some kind of Italian ham. Beans and peas are a fantastic way to add some extra nutrients to your meal. They're usually pretty cheap and are so easy to season. These black-eyed peas are cooked in chicken broth with a dash of hot sauce, some Cajun seasoning, and bay leaves. Once they're cooked, stir through some crumbled bacon for a meaty and easy side dish. How is this potato salad so much better than the others? The dressing is made up of mayonnaise, mustard, vinegar, and blackened seasoning. Blackened seasoning is pretty similar to Cajun; it's just a little bit less spicy. It packs the same flavor punch, but the heat is pretty mild. Served with boiled eggs and that amazing seasoning, and this potato salad will be the start of your next BBQ. Hoppin' John, aka Carolina peas and rice, is a wonderful rice dish, and the cake itself needs just six ingredients and is full of crushed pineapple. But it's the crunchy pecan and coconut topping that keeps me reaching for another slice. Be sure to pop the topping onto the cake while it's still warm, and go ahead and poke some holes in the cake. The sweet sauce will soak in, and then you'll have a delicious cake. Ready to spice up dinner with some delicious Cajun recipes? We are sharing some of the most flavorful southern dishes with a bit of a kick to them and will allow you to bring the New Orleans flavor to your dinner table. While Cajun and Creole are similar, they are a bit different and for these recipes, we featured more Cajun recipes. Cajun recipes are more potent and loaded with flavor while Creole recipes aren't as spicy. Both will allow you to bring some new flavors straight from Louisiana to the dinner table though. Jump to: Easy and Flavorful, kick dinner up a notch with these delicious Cajun recipes! Add some extra flavor to your flounder dish with some cajun spices, onions, peppers, and tomatoes. This easy-to-make weeknight dish will be a family favorite. Take snack time or parties up a notch and serve these Cajun crab-stuffed jalapenos. The jalapenos are stuffed with crab meat, cheddar cheese, bacon, cream cheese, and Cajun flavors. Made with a blood orange slaw, these fresh Cajun fish tacos will help you take Taco Tuesday to a whole new level. You can enjoy it any time of the year and it's an easy dish you can make. Enjoy a flavorful soup with a bit of a kick to this fall or winter. This chicken pasta soup is seasoned with Cajun flavors and a creamy parmesan broth. Flavorful and cheesy, this Cajun lasagna is made with just a few simple ingredients and will be a tasty dinner idea the whole family will enjoy. If you're looking for a skillet dish that's full of flavor and spices, this one-pot Cajun chicken and rice skillet meal is an easy dinner you can whip up in no time. A popular side dish the family will enjoy, these Cajun style smothered green beans are a spicy take on your traditional smothered green beans. A one pot dish that will have your taste buds zinging! This tasty Cajun gumbo is full of meaty goodies and spices to make the perfect dinner when you are craving comfort food. Whether you bake, grill, or boil this Cajun corn on the cob, you'll have a delicious side dish that has a flavorful Cajun kick to it. Enjoy this tasty Cajun crawfish bread as a snack, or dinner, or turn it into a party appetizer that friends and family can enjoy. It's an easy recipe that's baked and full of flavor. This beats a sandwich anyday! An easy and flavorful dish that's perfect for the holidays! You can have this sandwich on the table in about 30 minutes served up with your favorite veggies or sides. A classic Cajun recipe that's made with corn and peppers sautéed in bacon grease and a blend of Cajun seasonings. The whole family will love this southern side dish. Easy, healthy, and healthy, this spicy and creamy Cajun chicken with bell peppers is made with a homemade Cajun seasoning. The chicken is topped with cream cheese and bell peppers. Take a few minutes to whip up this Cajun garlic butter sauce. You can drizzle it over veggies, use it as a steak sauce, or add it to your next shrimp boil. Only a few ingredients are needed to make this spicy side dish. The flavorful Cajun spiced scalloped potatoes are perfect for adding to any meal and will be a family favorite. This easy and flavor-packed Cajun shrimp is ready to enjoy in just 10 minutes. The shrimp is tossed in a homemade Cajun seasoning and cooked in garlic butter giving you tons of flavor. Ready for a dinner that everyone in the family will love? This spicy creamy Cajun chicken is ready in 30 minutes and will be a hit at the dinner table. Packed with amazing flavors, this creamy Cajun sausage and shrimp is a skillet meal the whole family will devour. It's also easy to make! Use andouille sausage for authentic flair. Cajun potatoes can be made as a side or an appetizer. They are delicious and crispy on the outside so you'll have a spicy dish that is perfect for weeknight dinners, holidays, or even celebrations. Make this easy seafood boil at home and you have a delicious dinner that's full of spice and flavor. The epic garlic butter sauce smothers a mix of creole shrimp, crab, sausage, potatoes, eggs, and corn to make a tasty boil you won't be able to resist. We appreciate you taking the time to rate! For a burst of unique flavor, try your hand at these easy and delicious umac recipes that bring a special twist to the dinner table. Spiced Roasted Carrots with Sumac Whipped Feta Sumac Roasted PotatoesAir Fryer Sumac ChickenSumac and Herb RiceTomato Galette with Mascarpone and SumacMarinated Sumac CucumbersSumac Tomato FlatbreadLemon and Sumac Marinated ChickpeasYogurt Sumac SauceTurkish Sumac OnionsSumac Tea Wild LemonadeCorn and Sumac SaladsSumac Salad DressingTahini and Sumac Turkey MeatballsSumac Blackened SalmonRosemary Sumac Smashed PotatoesSumac Chicken FattoushLumpus with Sumac Spiced Spring LambSumac Roasted Cauliflower and ChickpeasSumac Lemon Chicken Gather the ingredients needed. Get ready to spice up your meals with these mouth-watering Cajun recipes! As a beginner, you might think that cooking Cajun food requires a lot of experience and expertise. But fear not, we've got you covered. Our collection of 18 Spicy Easy Cajun Recipes is perfect for anyone who wants to try their hand at this flavorful cuisine. From classic dishes like Jambalaya and Gumbo to seafood favorites like Shrimp and Grits and Crawfish Boil, we've included a variety of recipes that showcase the bold flavors and spices that Cajun cooking has to offer. And the best part? These recipes are all easy to make and require minimal ingredients, so you can start cooking with confidence. In this article, we'll take you through each of our 18 Spicy Easy Cajun Recipes, giving you a taste of what these dishes have to offer. Whether you're looking for something hearty and comforting or light and refreshing, we've got the perfect recipe for you.Easy Cajun Shrimp and Grits Savor the bold flavors of Louisiana with this simple yet satisfying dish that combines succulent shrimp, spicy Cajun seasoning, and creamy grits. This recipe is perfect for a quick weeknight dinner or a weekend brunch.Ingredients: 1 pound large shrimp, peeled and deveined - 2 tablespoons butter - 1 tablespoon olive oil - 1 small onion, chopped - 2 cloves garlic, minced - 1 teaspoon Cajun seasoning - 1/4 cup heavy cream - 1 cup stone-ground grits - Salt and pepper to taste - Scallions, chopped (optional)Instructions:1. Cook grits according to package instructions. Set aside. 2. In a large skillet, melt butter over medium-high heat. Add olive oil, onion, and garlic; cook until softened. 3. Add shrimp and Cajun seasoning; cook until pink and just cooked through. 4. Stir in heavy cream and cooked grits. Season with salt and pepper to taste. 5. Serve hot, garnished with chopped scallions if desired.Cooking Time: 15-20 minutesQuick Cajun Chicken Pasta Add a spicy kick to your pasta night with this speedy and flavorful recipe! This dish is perfect for a weeknight dinner or a quick lunch.Ingredients: 1 lb boneless, skinless chicken breast, cut into bite-sized pieces - 1 cup pasta of your choice (e.g., penne, fusilli) - 2 tsp Cajun seasoning - 1/4 cup chopped onion - 2 cloves garlic, minced - 1/4 cup heavy cream - Salt and pepper to taste - Grated Parmesan cheese for servingInstructions:1. Cook pasta according to package instructions until al dente. Reserve 1 cup of pasta water before draining. 2. In a large skillet, heat 1 tsp of oil over medium-high. Add chicken, cook until browned and cooked through (5-6 minutes). 3. Add onion and garlic to the skillet; cook until softened (1 minute). 4. Stir in Cajun seasoning and heavy cream. Bring mixture to a simmer. 5. Combine cooked pasta, chicken mixture, and reserved pasta water. Season with salt and pepper to taste. 6. Serve hot, topped with Parmesan cheese if desired.Cooking Time: 15-18 minutesSimple Cajun Jambalaya Experience the bold flavors of Louisiana with this classic one-pot dish that combines sausage, chicken, and rice.Ingredients: 1 lb boneless, skinless chicken breast or thighs, cut into bite-sized pieces - 1 lb smoked sausage (such as Andouille), sliced - 2 cups uncooked white rice - 2 tablespoons vegetable oil - 1 large onion, chopped - 3 cloves garlic, minced - 1 teaspoon Cajun seasoning - Salt and pepper to taste - 2 cups chicken brothInstructions:1. Heat the oil in a large skillet or Dutch oven over medium-high heat. 2. Add the sausage and cook until browned, about 5 minutes. Remove from pot. 3. Add the chicken and cook until browned, about 5-7 minutes. Remove from pot. 4. Add the onion and garlic to the pot; cook until softened, about 3-4 minutes. 5. Stir in Cajun seasoning, salt, and pepper. Cook for 1 minute. 6. Add the rice, chicken broth, and cooked sausage and chicken to the pot. Bring to a boil. 7. Reduce heat to low, cover, and simmer for 20-25 minutes or until rice is tender.Cooking Time: 30-40 minutesEasy Cajun Red Beans and Rice A classic Louisiana staple that's easy to make and packed with flavor! This recipe combines tender red beans with aromatic spices and savory rice for a comforting, one-pot meal.Ingredients: 1 lb dried red kidney beans, soaked overnight and drained - 1 tablespoon olive oil - 1 onion, chopped - 3 cloves garlic, minced - 1 teaspoon ground cumin - 1/2 teaspoon paprika - 1/4 teaspoon cayenne pepper (optional) - Salt and black pepper, to taste - 2 cups cooked white rice - 2 tablespoons chopped fresh parsleyInstructions:1. Heat oil in a large pot over medium-high heat. 2. Add onion and garlic; cook until softened, about 3-4 minutes. 3. Add cumin, paprika, and cayenne (if using); cook for 1 minute. 4. Add beans, onion, and garlic to the pot; cook for 5 minutes. 5. Season with salt and pepper to taste. 6. Serve hot.Cooking Time: 15-20 minutesQuick Cajun Crab Cakes Spice up your appetizer game with these flavorful crab cakes, packed with chunks of fresh crab and a hint of Cajun seasoning.Ingredients: 1 lb jumbo lump crab meat (fresh or frozen) - 1/2 cup panko breadcrumbs - 1/4 cup finely chopped yellow onion - 3 cloves garlic, minced - 1 tablespoon Worcestershire sauce - 1 teaspoon Cajun seasoning - 1 egg, lightly beaten - Salt and pepper to taste - Vegetable oil for fryingInstructions:1. Preheat a non-stick skillet or deep fryer to medium-high heat. 2. In a medium bowl, gently combine crab meat, panko breadcrumbs, onion, garlic, Worcestershire sauce, Cajun seasoning, and egg. Be careful not to break up the lumps of crab meat. 3. Using your hands or a spoon, shape mixture into 6-8 patties. 4. Fry crab cakes for 2-3 minutes on each side, until golden brown and crispy. 5. Drain on paper towels and serve hot with your favorite dipping sauce.Cooking Time: 10-12 minutesSimple Cajun Fried Catfish This classic Southern dish is a staple of Louisiana cuisine, with crispy catfish fillets smothered in a spicy Cajun seasoning blend. This recipe brings the bold flavors and aromas of the Bayou to your plate.Ingredients: 4 catfish fillets (6 oz each) - 1 cup all-purpose flour - 2 tsp Cajun seasoning - 1 tsp paprika - 1/2 tsp cayenne pepper - Salt and pepper, to taste - 1/2 cup buttermilk - Vegetable oil for fryingInstructions:1. In a shallow dish, mix together flour, Cajun seasoning, paprika, cayenne pepper, garlic powder, and onion powder. 2. Pour buttermilk into a separate shallow dish. 3. Dip each catfish fillet in the buttermilk, coating completely, then coat in the flour mixture, pressing gently to adhere. 4. Heat about 1/2 inch of vegetable oil in a large skillet over medium-high heat. 5. Fry catfish for 3-4 minutes per side, or until golden brown and crispy. 6. Drain on paper towels and serve hot.Cooking Time: 12-15 minutesEasy Cajun Potato Salad Easy Cajun Potato Salad Recipe Summary: Get ready to spice up your potato salad game with this easy and flavorful Cajun-inspired recipe!Ingredients: 4 large potatoes, peeled and diced - 1/2 cup mayonnaise - 1/4 cup chopped green onions (such as scallions or chives) - 2 tablespoons Creole seasoning (or paprika and garlic powder mix) - 1 tablespoon Dijon mustard - Salt and pepper to taste - 2 tablespoons chopped fresh parsley, for garnishInstructions:1. Boil the diced potatoes in salted water until tender, about 10-12 minutes. Drain and let cool. 2. In a large bowl, whisk together mayonnaise, green onions, Creole seasoning (or paprika and garlic powder mix), Dijon mustard, salt, and pepper. 3. Add the cooled potatoes to the bowl and toss gently until coated with the dressing. 4. Cover and refrigerate for at least 30 minutes to allow flavors to meld. 5. Just before serving, sprinkle chopped parsley on top for garnish.Cooking Time: 10-12 minutes (boiling potatoes) + refrigeration time (at least 30 minutes)Spicy Cajun Shrimp Po' Boy Get ready for a flavor explosion with this spicy Cajun shrimp po' boy! This mouthwatering sandwich is packed with succulent shrimp, crispy vegetables, and creamy remoulade sauce, all served on a crispy baguette.Ingredients: 1 pound large shrimp, peeled and deveined - 2 tablespoons Cajun seasoning - 1 tablespoon hot sauce (such as Tabasco) - 4 hamburger buns - 1 cup shredded lettuce - 1/2 cup thinly sliced red bell pepper - 1/2 cup thinly sliced cucumber - 2 tablespoons remoulade sauce - 2 tablespoons mayonnaise - 1 teaspoon Dijon mustardInstructions:1. In a medium bowl, combine shrimp, Cajun seasoning, and hot sauce. Let marinate for at least 30 minutes. 2. Preheat grill or grill pan to medium-high heat. Remove shrimp from marinade and cook for 2-3 minutes per side, until pink and cooked through. 3. Split baguette in half lengthwise and toast on grill or in toaster. 4. Assemble sandwich by spreading remoulade sauce on the bottom half of the baguette, followed by a layer of shrimp, lettuce, bell pepper, cucumber, and mayonnaise. 5. Drizzle with Dijon mustard and top with the remaining baguette half.Cooking Time: 15-20 minutesEasy Cajun Andouille Sausage Pasta A flavorful and spicy pasta dish that combines the bold flavors of Cajun cuisine with the comfort of a classic pasta dinner. This recipe is perfect for a quick weeknight meal or a weekend brunch.Ingredients: 12 oz pasta (such as linguine or fettuccine) - 1 lb Andouille sausage, sliced - 2 cloves garlic, minced - 1 cup chicken broth - 1/2 cup heavy cream - 1 tsp Cajun seasoning - Salt and pepper to taste - Grated Parmesan cheese (optional)Instructions:1. Bring a large pot of salted water to a boil. Cook pasta according to package instructions until al dente. 2. In a large skillet, cook Andouille sausage over medium-high heat until browned, about 5 minutes. 3. Add garlic and Cajun seasoning to the skillet; cook for 1 minute. 4. Pour in chicken broth and heavy cream; stir to combine. 5. Reduce heat to low; simmer for 10-15 minutes or until sauce thickens slightly. 6. Combine cooked pasta and sausage mixture. Season with salt and pepper to taste. 7. Serve hot, topped with grated Parmesan cheese if desired.Cooking Time: 25-30 minutesQuick Cajun Cornbread This spicy cornbread recipe combines the warmth of cayenne pepper with the sweetness of buttermilk and the crunch of fresh corn kernels, making it a perfect accompaniment to your favorite southern dishes.Ingredients: 1 cup all-purpose flour - 1/2 cup yellow cornmeal - 1 teaspoon salt - 1/4 teaspoon baking soda - 1/4 teaspoon cayenne pepper - 1/2 cup buttermilk - 1 large egg - 2 tablespoons melted butter - 1 cup fresh or frozen corn kernelsInstructions:1. Preheat oven to 400°F (200°C). Grease an 8-inch square baking dish. 2. In a medium bowl, whisk together flour, cornmeal, salt, baking soda, and cayenne pepper. 3. In a large bowl, whisk together buttermilk, egg, and melted butter. Add the dry ingredients to the wet ingredients and stir until just combined. 4. Fold in the corn kernels. 5. Pour the batter into the prepared baking dish and smooth the top. 6. Bake for 20-25 minutes or until a toothpick inserted comes out clean.Cooking Time: 20-25 minutesSimple Cajun Okra and Tomatoes This classic Southern dish is a staple of many Cajun households, where okra's unique texture and flavor are perfectly complemented by the bold spices and sweetness of fresh tomatoes.Ingredients: 1 pound fresh okra, sliced - 2 large tomatoes, diced - 2 tablespoons vegetable oil - 1 small onion, chopped - 1 teaspoon Cajun seasoning (such as Tony's or Zatarain's) - Salt and pepper to taste - Fresh parsley or scallions for garnish (optional)Instructions:1. Heat the oil in a large skillet over medium-high heat. 2. Add the chopped onion and cook until translucent, about 3-4 minutes. 3. Add the sliced okra and cook for an additional 5 minutes, stirring occasionally, until tender but still crisp. 4. Add the diced tomatoes, Cajun seasoning, salt, and pepper. Stir well to combine. 5. Reduce heat to medium-low and simmer, uncovered, for 15-20 minutes or until the flavors have melded together and the okra is tender. 6. Serve hot, garnished with fresh parsley or scallions if desired.Cooking Time: 25-30 minutesSummaryGet ready to spice up your life with these 18 easy Cajun recipes perfect for beginners! From classic Shrimp and Grits to Sausage Skillet, Dirty Rice, and Gumbo, this collection has something for everyone. With simple ingredients and straightforward instructions, you'll be cooking like a pro in no time. Try our Quick Cajun Chicken Pasta or Easy Cajun Blackened Salmon for a flavorful twist on dinner. And don't forget to indulge in the spicy goodness of Spicy Cajun Crawfish Boil or Shrimp Po' Boy! Whether you're a seasoned cook or just starting out, these Cajun recipes are sure to satisfy your cravings and leave you wanting more.