

Shrimp Po' Boy with Cajun Confetti Slaw

Cajun Confetti Slaw:

1 cup Purple Cabbage, shredded
1 cup Green Cabbage, shredded
1/2 cup red bell pepper, thinly sliced
1/4 cup parsley, chopped
1/4 cup green onion, sliced
1/2 cup mayonnaise
1 1/2 tsp. Cajun seasoning
1 1/2 tsp. honey
1 1/2 tsp. Creole mustard
1/2 tsp. black pepper and salt

Shrimp Po' Boy:

1 loaf good French bread
1 recipe of "Cajun Confetti Slaw"
1 cup canned French Fried Onions
1 pkg. HEB Great Catch Spicy Fried Shrimp (frozen)
Follow pkg. instructions for preparation

Split your bread in half lengthwise. Spread the slaw evenly over the bottom half of the bread. Top that with the shrimp and onions. Cap with the top of the bread and press lightly so the bread can soak up some of the dressing. Serve and enjoy!!!

Chef Justin Vickery

Shrimporée 2007

Aransas Pass, TX