

## **Laurie Little & Mary Beth Gwyer's Cajun Shrimp Wraps**

### **Ingredients:**

½ lb raw shrimp, peeled & deveined  
2 Tbs Cajun seasoning (see below)  
½ Tbs oil  
3 cloves garlic, minced  
1 8 oz cream cheese, softened  
1 carrot, peeled & chopped  
1 small onion, chopped  
2 Tbs fresh chopped parsley  
1 large package flour tortillas

### **Directions:**

Mix Cajun seasoning with shrimp & marinate in a bowl for at least ½ hour. Then sauté garlic in oil for 1 minute & add shrimp, stirring. Cook until tender – don't overcook.

In a food processor, blend cream cheese, carrots, onion & parsley. Remove from processor and mix with shrimp. (You may want to cut the shrimp into smaller pieces first.) Spread a light layer of filling over each tortilla and roll; cut into pieces. Wraps are then ready to serve at room temperature or chilled.

## **Cajun Seasoning**

### **Ingredients:**

1 tsp salt  
4 tsp paprika  
3 tsp black pepper  
1 ½ tsp dried oregano  
4 cloves garlic, minced  
3 Tbs chopped onion  
1 ½ tsp dried thyme  
1 ½ tsp cayenne pepper

### **Directions:**

Combine all ingredients in a food processor. Blend until a paste forms. Store in airtight container in the refrigerator.