

Cajun Crawfish Bread

<https://www.louisianacookin.com/cajun-crawfish-bread/>



Serves 4

Ingredients

1	(12-ounce) loaf French bread, halved lengthwise	1	teaspoon Cajun seasoning*
½	cup mayonnaise	1	(8-ounce) package cream cheese, softened
2	tablespoons butter	½	cup grated Parmesan cheese
¾	cup finely chopped sweet onion	¾	cup shredded Monterey Jack cheese with peppers
3	cloves garlic, minced	½	teaspoon sweet paprika
1	pound cooked crawfish tails		Garnish: parsley
¾	cup chopped green onion		
1	tablespoon chopped fresh parsley		

Instructions

Preheat oven to 375°.

Place bread halves, cut side up, on a baking sheet. Divide mayonnaise between bread halves, spreading evenly. Set aside.

In a large skillet, melt butter over medium heat. Add sweet onion, and cook until softened, 5 minutes. Add garlic, and cook until fragrant, about 2 minutes. Add crawfish, green onion, and parsley, stirring to combine. Cook until crawfish is heated through, about 5 minutes. Add Cajun seasoning and cream cheese. Remove from heat, and stir until cheese is incorporated.

Divide mixture between bread halves, spreading evenly to cover. Top each half with cheeses and paprika. Bake until cheese has melted, about 15 minutes. Increase oven temperature to broil. Broil 6 inches from heat until cheese has browned, about 2 minutes. Top with parsley, if desired. Serve warm.

Notes

*We used Slap Ya Mama Cajun Seasoning.

By Jay Ducote of Bite and Booze