

# Crawfish (or Shrimp) Etouffée

## Ingredients

- 2 lbs crawfish or shrimp
- 1 can cream of shrimp soup
- 1 can cream of onion soup
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can Rotel Tomatoes
- 1 large onion chopped
- 1 stick butter
- 3 stalks celery, chopped fine

## Instructions

Sauté celery and onions and butter. Add all the soups, crawfish (or shrimp). Cook over low heat for about one hour, stirring occasionally. Serve over cooked rice.

## Notes

Recipe submitted by Liza Hutchins Kay.

## Summary

**Yield:** 0

**Source:** Liza

**Prep Time:** 5 minutes

**Category:** Main Dish

**Cuisine:** Cajun

**Tags:** Liza