



SHRIMP BURGER

Category: Shrimp

Published: March 1, 2025

Details

Cooking Time: 30 minutes

Servings: 4

Difficulty: Medium

Enjoy a juicy pan-fried shrimp burger topped with a zesty Creole sauce for a flavorful twist on the classic burger.

Ingredients

- 1 small shallot
- 1/2 small green or red bell pepper
- 1 large garlic clove
- 10 sprigs fresh parsley
- 1 1/2 teaspoons Creole seasoning, such as Zataran's or Tony Chachere's, divided
- 1 pound peeled and deveined uncooked shrimp
- 1 small lemon
- 1 large egg
- 1/2 cup fine, dry breadcrumbs
- 2 tablespoons unsalted butter

- 1/4 cup mayonnaise
- 1 medium tomato
- 4 hamburger buns
- 2 tablespoons vegetable oil
- 4 leaves butter or romaine lettuce

Instructions

1. Prepare shallot, bell pepper, garlic clove, and parsley by cutting and adding them to a food processor. Add 1 teaspoon of Creole seasoning and pulse until coarsely chopped.
2. Cut the shrimp into 1-inch pieces, add to the food processor, and pulse until coarsely chopped. Transfer to a large bowl.
3. Juice the lemon and add 1 tablespoon of the juice to the bowl with the shrimp. Add the egg and breadcrumbs. Mix until combined.
4. Divide the mixture into 4 portions and shape each into a patty. Refrigerate for at least 30 minutes.
5. Prepare the seasoned mayonnaise by combining mayonnaise, the remaining Creole seasoning, and the reserved lemon juice. Refrigerate until ready to serve.
6. Toast the hamburger buns in a skillet with softened butter. Remove and set aside.
7. Add vegetable oil to the pan. Cook the patties until golden brown and cooked through. Remove from heat.
8. Assemble the burgers by spreading the seasoned mayonnaise on each bun, adding a shrimp patty, a slice of tomato, a lettuce leaf, and the top bun.

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Tips: Patties can be prepared up to 24 hours in advance and refrigerated. Saltine crackers can be substituted for the breadcrumbs. If using a salt-free Cajun or Creole seasoning, add 1 teaspoon kosher salt to the shrimp burger mixture.

Nutrition Information: Per serving: Calories: 507, Fat: 28.7g, Saturated Fat: 7.0g, Carbs: 37.8g, Fiber: 3.1g, Sugars: 6.2g, Protein: 24.1g, Sodium: 1058.3mg