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## *CREOLE MIRLITON AND SHRIMP CASSEROLE*

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**Comment:**

Here, we take a traditional vegetable of Bayou Country and give it a different twist by mixing it with shellfish. The result is a delicious, simple dish that is fit to feed any hunting or fishing crowd.

**Ingredients:**

8 medium mirlitons (Chayote squash), halved lengthwise and seeded  
2 pounds (70–90 count) shrimp, peeled and deveined  
2 tbsps liquid crab boil  
¼ pound butter  
3 cups diced onions  
1 cup diced celery  
½ cup diced red bell peppers  
½ cup diced yellow bell peppers  
¼ cup minced garlic  
salt and black pepper to taste  
granulated garlic to taste  
1 cup thinly sliced green onions  
¾ cup chopped parsley  
2–3 cups seasoned Italian bread crumbs, divided

**Method:**

Preheat oven to 350°F. Place mirliton halves in a large pot and cover with salted water and crab boil. Bring to a boil over medium-high heat and cook approximately 45 minutes or until tender. Drain mirlitons and discard water. Scope out meat from shell and mash the pulp then set aside. NOTE: If the skin of the mirliton is smooth and soft, you may incorporate it into the casserole along with the pulp rather than scope out the meat from the shell. In a large, heavy-bottomed skillet, melt butter over medium heat. Add onions, celery, bell peppers and minced garlic then sauté 5–7 minutes or until vegetables are wilted, stirring occasionally. Add shrimp and cook 5–7 minutes or until pink and curled. Add mirliton pulp then season to taste with salt, pepper and granulated garlic, mixing well. Cook 30 minutes, stirring occasionally. Add green onions and parsley, mixing well. Transfer mixture to a greased 9" x 13" casserole dishes and sprinkle with 2 cups bread crumbs. NOTE: Additional bread crumbs might be needed to achieve desired texture. Bake 30–40 minutes or until golden brown. Remove from oven and let rest 10 minutes before serving.