Creole Shrimp and Creamed Corn

7 ears shucked corn

1 1/2 cups 1% milk

2 Tablespoons cornstarch

2 Tablespoons butter

1 pound raw shrimp, peeled

1 teaspoon Creole Seasoning

3/4 teaspoon smoked paprika

1/2 teaspoon pepper

2 Tablespoons olive oil

1 cup halved grape tomatoes

1 Tablespoons fresh thyme

4 cloves garlic, minced

1/2 cup sliced green onions

1/4 cup white wine

Cut kernels from corn to equal 3 1/2 cups. Set aside 1/2 cup corn and reserve cobs.

Pulse remaining 3 cups corn 5-6 times until almost creamy.

Using a dull knife, scrape pulp from cobs into a saucepan.

Add creamed corn, milk and cornstarch to pan. Bring to a boil.

Reduce heat and simmer 5 minutes.

Stir in 1 1/2 teaspoons butter and 1/4 t. salt. Remove from heat.

Combine shrimp, creole seasoning, paprika and pepper.

Heat oil and 1 1/2 teaspoons butter in skillet. Add shrimp and cook 1 minute without stirring.

Add tomatoes, thyme, garlic, and 1/4 teaspoon salt. Cook 3 minutes.

Add onions and reserved corn. Cook until shrimp are done. Add wine and cook 30 seconds. ​

Serve shrimp mixture over creamed corn.