



AskAnyDifference.com

We help you with differences and comparisons of terms, products, and services.

## Difference Between Cajun and Creole Food

1. Cajun food is referred to as the country food while Creole is referred to as the city food.
2. Cajun food was made using local ingredients of the Louisiana agriculture while Creole food was made using special ingredients from different parts of the world.
3. Cajun cuisine is free of tomatoes while Creole cuisine uses a lot of tomatoes.
4. Cajun roux is made of flour and oil whereas Creole roux is made of flour and butter.
5. Some classic dishes of Cajun include Crawfish, Jambalaya, Maque choux, and Boudin balls. Some classic dishes of Creole include Chicken Creole, Shrimp Creole, Eggs Sardou, and Bread Pudding.

Source and more details: <https://askanydifference.com/difference-between-cajun-and-creole-food/>