

Sheet Pan Shrimp Boil

By: damndelicious.net

Ingredients:

- 1 lb. medium shrimp, peeled and deveined
- 1 (12.8 oz.) package smoked andouille sausage, thinly sliced
- 1 lb. baby Dutch yellow potatoes
- 3 ears corn, each cut crosswise into 6 pieces
- Pinch of salt added to water for boiling potatoes and corn
- 1/4 cup unsalted butter, melted
- 4 cloves garlic, minced
- 1 tbsp. Old Bay Seasoning
- 1 lemon, cut into wedges
- 2 tbsp, chopped fresh parsley



Directions:

1. Preheat oven to 400 degrees F.
2. Lightly oil a baking sheet or coat with cooking spray.
3. In a large pot of boiling salt water, cook potatoes until just tender and par boiled, about 10-13 minutes.
4. Stir in corn during the last 5 minutes of cooking time; drain well.
5. In a small bowl, combine butter, garlic and Old Bay Seasoning.
6. Place potatoes, corn, shrimp and sausage in single layer onto the prepared baking sheet.
7. Drizzle butter mixture over pan and gently toss to combine.
8. Place into oven and bake for 12-15 minutes, or until the shrimp are opaque and corn is tender.
9. Serve immediately with lemon wedges, garnished with parsley, if desired.

Serves: 6

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