

Sheet Pan Shrimp Boil

Ingredients:

1-pound baby Dutch yellow potatoes
2-3 ears of corn (each cut into 3 pieces)
1/4 cup butter (melted)
1 tbsp. Creole or Cajun seasoning
3 garlic cloves (minced)
1-pound shrimp (peeled and de-veined)
1 package of smoked andouille sausage (thinly sliced)
1 lemon cut into wedges
1 tbsp. fresh parsley (chopped)

Directions:

1. Cook the potatoes in a large pot of boiling salt water for about 15-20 minutes or until just tender.
2. Add the corn for the last 5-10 minutes.
3. Combine the butter, minced garlic, and Creole seasoning together and set aside.
4. Preheat oven to 400 degrees.
5. Place shrimp, sausage, potatoes, and corn on a large baking sheet. Drizzle the butter mixture over the top and mix well.
6. Bake in the oven for about 15 minutes or until the shrimp are pink.
7. Top with fresh parsley and lemon juice.

Notes:

I saw this recipe on Pinterest the other night and just had to give it a try! My husband loves all things Cajun and this recipe satisfied his Cajun cravings.

Double the recipe for a great meal for a larger group. This single recipe will feed about 4 people.

Tip for cutting the corn: use a bread knife. It worked like a charm!