

SHEET PAN SHRIMP BOIL



Bring the taste of a coastal summer to your kitchen with our Sheet Pan Shrimp Boil! This easy, one-pan meal features seasoned potatoes, sweet corn on the cob, spicy Andouille sausage, and succulent shrimp, all baked to perfection with Old Bay seasoning and a drizzle of lemon butter. A simple and flavorful way to enjoy a classic seafood boil.







Ingredients:

- 8 oz Seasoned Potatoes
- 4 oz Andouille Sausage
- 4 ea. Corn on the Cobb
- 16 oz Shrimp, tail-on
- 8 ea. Lemon Wedges
- 3 tbsp Unsalted Butter

Instructions:

1. Shuck and cut down Corn on the Cobb to size
2. Mix shrimp, sausage, corn in a large bowl
3. In a small bowl, combine melted butter, Old Bay seasoning, salt, and pepper. Pour over the shrimp, sausage, corn mix, stirring to coat
4. Line a sheet pan with foil. Toss mixture onto pan with lemon wedges
5. Cook at 375°F for 15 minutes, until the corn is tender and shrimp are fully cooked
6. Add the potatoes onto the tray and cook for an additional 3-5 minutes
7. Garnish with parsley

Product		Description	Code #	Pack Size
	Seasoned Potatoes	These red potatoes come pre-cut and seasoned to perfection, ready to elevate your menu in minutes. They're tossed in a robust blend of canola and extra virgin olive oil, infused with aromatic garlic and parsley, and kissed with a touch of our secret spice.	   0352500	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian