

# Sheet Pan Shrimp Boil

## Ingredients

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1 lb Baby Red Potatoes  
3 Corn (cut each into 6 pieces)  
1 T Salt  
4 T Unsalted Butter (melted)  
4 T Olive Oil  
8 clv Garlic (minced)  
4 T Old Bay Seasoning  
1 lb Shrimp (peeled and deveined)  
14 oz Andouille Sausage (sliced)  
1 Lemon (cut into wedges)  
2 T Parsley (chopped)  
0 ds Ground Black Pepper  
0 ds Garlic Powder

## Instructions

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1.Fill a large pot halfway with water. Bring to a boil on high heat and add salt. Add potatoes and cook until just tender and parboiled, about 10-13 minutes. Stir in corn during the last 5 minutes of cooking time; drain well.

2.Preheat oven to 400 degrees. Line a baking sheet with foil and coat with nonstick spray.

3.In a small bowl, combine butter, olive oil, garlic and Old Bay seasoning, set aside. Cut potatoes into quarters and place potatoes, corn, shrimp and sausage in a single layer onto the prepared baking sheet. Season all ingredients with a dash of salt, ground black pepper, and garlic powder.

4.Drizzle the butter mixture over all the ingredients and gently toss to combine. Place into

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oven and bake for 12-15 minutes, or until the shrimp are opaque and corn is tender.

5. Top sheet pan with parsley and serve immediately with lemon wedges on the side.