

# Oven Shrimp Boil

## Ingredients

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- 1 lb Yukon Gold Potatoes (halved, small)
- 3 Corn (cut into 1 1/2-inches)
- 1 lb Kielbasa (sliced, 1/2-inch thick)
- 1 1/2 lb Shrimp
- 1/4 c Parsley (chopped)
- 2 Lemons
- 4 1/2 T Olive Oil
- 5 t Old Bay Seasoning
- 1 1/2 t Salt
- 3/4 t Black Pepper

## Instructions

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1. Preheat the oven to 425 degrees. In a large (13 x 16-inch) roasting pan, toss the potatoes with 1 1/2 tablespoons olive oil, 1 1/2 teaspoons Old Bay seasoning, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Spread the potatoes in a single layer, cut sides down, and roast for 12 minutes.
2. Meanwhile, place the corn in a medium bowl, add 1 1/2 tablespoons olive oil, 1 1/2 teaspoons Old Bay seasoning, 1/2 teaspoon salt, and 1/4 teaspoon pepper and toss well. When the potatoes are done, turn them with a small spatula and spread out in the pan. Add the corn and kielbasa, toss with a spatula, and roast for 10 minutes.
3. Meanwhile, place the shrimp in the same bowl and toss with 1 1/2 tablespoons olive oil, 2 teaspoons Old Bay seasoning, 1/2 teaspoon salt, and 1/4

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teaspoon pepper. Add the shrimp to the pan and roast for 10 to 15 minutes, tossing halfway through, until the shrimp are just cooked through.

4. Sprinkle with the parsley and the juice of one lemon. Cut the second lemon in wedges and serve hot in large bowls with the lemon wedges and an extra bowl for discarding the corn cobs and shells.