



Wild Shrimp Boil Packets

with Corn, Potatoes & Cajun Mayo



40min



2 Servings

We're channeling all the flavors of a shrimp boil into a foil packet supper—hello, easy cleanup! Here we layer red potatoes, corn on the cob, and sweet shrimp tossed with seafood seasoning. Each serving is encased in foil or parchment paper (both work well!), then baked, which steams all of the ingredients to perfection. Homemade Cajun-spiced mayo on the side adds a creamy, spicy condiment for drizzling over or dipping.

What we send

- 2 red potatoes
- 1 ear of corn
- garlic
- ¼ oz seafood seasoning
- 1 lemon
- 2 oz mayonnaise ^{3,6}
- ¼ oz Cajun seasoning
- 1 oz Buffalo sauce
- ½ oz fresh parsley
- 10 oz pkg wild caught shrimp ²

What you need

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- sugar

Tools

- microwave
- rimmed baking sheet

Cooking tip

Use shrimp immediately or freeze.

Allergens

Shellfish (2), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 38g, Carbs 42g,
Protein 34g



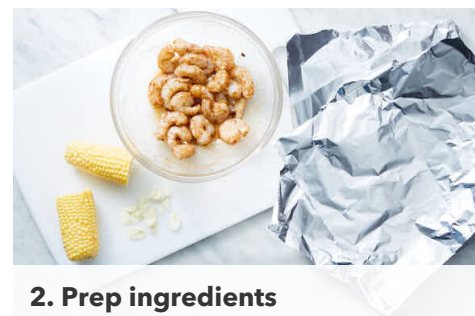
1. Microwave potatoes

Scrub **potatoes**; cut into 1-inch pieces. Place in a microwave-safe bowl. Cover and microwave on high until tender but not falling apart, stirring halfway through, about 5 minutes. If potatoes aren't tender, continue to microwave in 1 minute intervals. (Alternatively, place potatoes to a medium saucepan; add enough water to cover by ½-inch. Simmer until potatoes are just tender, 5-7 minutes.)



4. Bake packets

Set packets on a rimmed baking sheet and bake on center oven rack until **shrimp** are just cooked through and **veggies** are tender, about 15 minutes. Let packets sit for 5 minutes before opening.



2. Prep ingredients

Preheat oven to 450°F with a rack in the center. Halve **corn cob** crosswise. Thinly slice **2 large garlic cloves**. Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) In a medium bowl, toss shrimp with **all of the seafood seasoning** and **1 tablespoon oil**. Cut 2 pieces of foil or parchment into 20-inch long rectangles.



5. Make Cajun mayo

Meanwhile, squeeze **1 teaspoon lemon juice** into a small bowl. Add **mayonnaise**, **1 teaspoon Cajun seasoning** (or more for extra spice, if desired), **half of the Buffalo sauce**, and a **pinch of sugar**; stir to combine. Season to taste with **salt** and **pepper**.



3. Prep packets

Divide **corn** and **cooked potatoes** between the 2 sheets of foil or parchment, building in the center. Season with **salt** and **pepper**. Lay **shrimp** and **sliced garlic** over veggies, then top each pile with **1 tablespoon butter**. Fold foil or parchment over ingredients; fold edges of each sheet up and crimp to make a well-sealed packet.



6. Finish & serve

Finely chop **parsley leaves and stems**. Cut **any remaining lemon** into wedges. Carefully open packets (they will release steam!) and garnish with **parsley**. Serve **shrimp and veggies** with **Cajun mayo** and **remaining Buffalo sauce** alongside, with **any lemon wedges** on the side for squeezing over. Enjoy!