

MARLEY SPOON



Viet-Cajun Shrimp Packets

with Lemongrass Spice & Red Curry Butter



30-40min



2 Servings

When Vietnamese and Cajun cuisines merge, new and exciting flavors are on the menu! These down-home foil packets contain a feast of spice-rubbed shrimp, potatoes, corn on the cob, and aromatic lemongrass spice—all doused in an intoxicating red curry butter. The packets bake in the oven, retaining all their flavor and moisture before we open them up and scatter on a final garnish of fresh scallions.

What we send

- 2 Yukon gold potatoes
- garlic
- 1 ear of corn
- ¼ oz Thai lemongrass spice^{3,5,6}
- 1 oz Thai red curry paste⁵
- ¼ oz Cajun seasoning
- 1 lemon
- ½ oz fish sauce¹
- 10 oz pkg shrimp⁴
- 2 scallions

What you need

- 10 Tbsp (1¼ sticks) unsalted butter²
- sugar
- kosher salt & ground pepper

Tools

- microwave
- small saucepan
- microplane or grater
- aluminium foil
- rimmed baking sheet

Allergens

Fish (1), Milk (2), Sesame (3), Shellfish (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 67g, Carbs 59g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. 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, 5–8 minutes.

Finely chop **1 tablespoon garlic**. Shuck **corn**, removing any strings; halve crosswise.



4. Finish packets

Divide **shrimp** between foil, building ingredients in the center. Drizzle **half of the red curry butter** between foil and sprinkle all over with **lemongrass spice**. Fold foil over top, then fold edges and crimp to make a well-sealed packet.



2. Make red curry butter

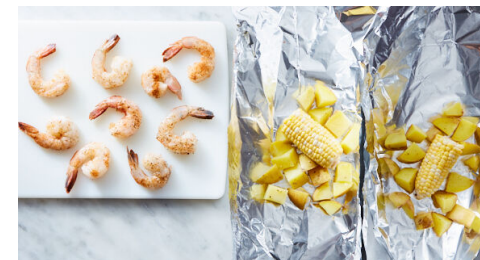
In a small saucepan, melt **2 tablespoons butter** over medium-low heat; add **garlic** and **curry paste**. Cook, stirring frequently, until aromatic and softened, 3–4 minutes. Stir in **half of the Cajun seasoning**; cook until fragrant, about 30 seconds. Add **½ cup butter** and cook, stirring occasionally, until melted and starting to bubble.



5. Bake packets

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

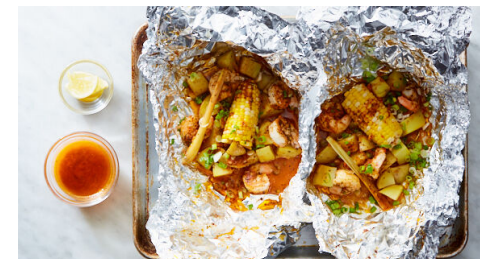
Trim **scallions** and thinly slice. Cut **remaining lemon** into wedges.



3. Prep packets

Off heat, zest in **all of the lemon**. Stir in **fish sauce**, **juice of a quarter of the lemon**, and **1 teaspoon sugar**.

Rinse **shrimp**; pat dry (first thaw under cool running water, if needed). Toss with **remaining Cajun spice**; lightly season with **salt** and **pepper**. Cut 2 sheets of foil into 20-inch rectangles. Divide **corn and potatoes**; season with **salt** and **pepper**.



6. Finish & serve

Carefully open **packets** (they will release steam!). Sprinkle **scallions** over top.

Serve **Viet-Cajun shrimp packets** with **remaining red curry butter** and **lemon wedges** on the side. Enjoy!