

Viet-Cajun Shrimp Broil:

Easy Prep!



30-40min



2 Servings

What we send

- 10 oz pkg shrimp ²
- garlic
- ½ oz fish sauce ⁴
- ¼ oz Cajun seasoning
- 1 pkt fried garlic
- 5 oz corn
- 2 Yukon gold potato
- 1 lemon
- 1.8 oz kecap manis ^{1,6}
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper to taste
- 4 Tbsp unsalted butter ⁷
- 1 tsp sugar
- 1 Tbsp + 2 tsp neutral oil

Tools

- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Shellfish (2), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep potatoes

Preheat oven to 450°F with rack in the upper third. Scrub potatoes; cut into ½-inch pieces. On a rimmed baking sheet, toss with 1 tablespoon oil and 1 teaspoon cajun seasoning; season with salt and pepper.

4. Cook shrimp & corn

Pat shrimp dry. Toss shrimp and corn with 2 teaspoons oil and remaining cajun spice; season lightly with salt and pepper. Once potatoes are browned and tender, add shrimp and corn to baking sheet in an even layer. Bake on upper rack until shrimp is cooked and corn is tender, 3–4 minutes.

2. Prep ingredients

Roast potatoes on top rack until golden brown and tender flipping potatoes halfway through cooking, 20–25 minutes.

Finely chop 1 tablespoon garlic. Finely grate the zest of half the lemon. Cut lemon into 8 wedges. Pick cilantro leaves from stems; finely chop stems.

5. Toss with butter

Drizzle garlic butter onto rimmed baking sheet and carefully toss to mix; season to taste with any additional salt and pepper if necessary.

3. Make garlic butter

In a small saucepan, melt 4 tablespoons butter over low heat. Add garlic; cook until aromatic and softened, 3–4 minutes. Stir in 1 teaspoon cajun spice; cook until fragrant, about 30 seconds. Stir in fish sauce, 1 tablespoon kecap manis, the juice from 1 lemon wedge (about 1 teaspoon), lemon zest, and 1 teaspoon sugar. Remove from heat.

6. Finish & serve

Sprinkle over fried garlic, cilantro leaves, and chopped cilantro stems. Serve with lemon wedges. Enjoy!