



Sheet Pan Shrimp Boil

with Potatoes, Corn, and Mayo



30-40min



2 Servings

You're in for a treat because we've turned dinner into a party with this easy take on a low-country favorite. Instead of boiling, we've roasted sweet US Gulf shrimp, corn, and par-boiled potatoes on one sheet pan, resulting in a succulent, concentrated flavor that is quick-to-cook and easy to clean up! The garlic mayo is a delicious dip to have up your sleeve for this meal and others! Cook, rel...

What we send

- seafood seasoning
- red potatoes
- ears of corn
- scallions
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670.0kcal, Fat 34.0g, Proteins 29.0g, Carbs 66.0g



1. Prep potatoes

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet in the oven to preheat. Bring a medium saucepan of **salted water** to a boil. Scrub **potatoes**, then cut into 1-inch pieces. Add to boiling water; cook until just tender when pierced with a knife, 8–10 minutes. Drain and return to saucepan. Cook over high heat just until dry, 1 minute.



4. Make garlic mayo

In a small bowl, whisk together **mayonnaise** and **remaining garlic**. Season to taste with **salt** and **pepper**.



2. Prep corn & spice oil

Shuck **corn**, removing any strings. Using a heavy knife and meat mallet for added leverage, cut through each ear of corn to create 1-inch discs. Peel and grate **1 teaspoon garlic**. In a small bowl, combine **1 ½ teaspoons of the seafood seasoning, all but ¼ teaspoon of the grated garlic, ½ teaspoon salt, several grinds of pepper, and 2 tablespoons oil**.



5. Prep shrimp

Meanwhile, trim ends from **scallions**, then thinly slice on an angle. In the same large bowl, combine **shrimp** and half of the scallions, and toss with **remaining spice oil**.



3. Roast potatoes & corn

Transfer **¾ of the spice oil** to a large bowl (save rest for step 5); toss **potatoes** in the bowl to coat. Carefully transfer spiced potatoes to the preheated baking sheet. Roast on the center oven rack, without stirring, until just golden, 15–20 minutes. In same bowl, toss **corn** with **1 tablespoon oil**; add to baking sheet. Roast until tender, 5 minutes.



6. Finish & serve

Add shrimp to baking sheet with **potatoes** and **corn**. Roast on the center oven rack until shrimp are curled and cooked through, about 5 minutes. Transfer to plates and sprinkle with **remaining scallions**. Serve **garlic mayo** alongside for dipping. Enjoy!