

DINNERLY



Viet-Cajun Wild Shrimp Foil Packet with Lemongrass Butter



30-40min



2 Servings

Intoxicating aromas of lemongrass, lime, and spices emerge when opening easy-to-make (and clean up!) foil packets. Shrimp, potatoes, and corn steam together in Cajun-lemongrass butter, soaking up the vibrant flavors. A fun and efficient method of cooking, these foil packets bring Viet-Cajun flavors to your table any time of year. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 lime
- ¼ oz Thai lemongrass spice^{2,3,4}
- ¼ oz Cajun seasoning
- ½ oz fish sauce⁵
- 10 oz pkg wild caught shrimp⁶
- 5 oz corn

WHAT YOU NEED

- garlic
- 6 Tbsp butter¹
- sugar
- kosher salt & ground pepper

TOOLS

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

COOKING TIP

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 38g, Carbs 62g, Protein 38g



1. Cook potatoes

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**. Zest **all of the lime**.



2. Cook butter

In a small saucepan, melt **6 tablespoons butter** over medium-low heat. Add **garlic** and cook, stirring frequently, until softened and aromatic, 3–4 minutes. Stir in **Thai lemongrass, Cajun seasoning, and lime zest**; cook, stirring constantly, until aromatic, about 30 seconds. Remove from heat and stir in **fish sauce, ½ teaspoon lime juice** and **½ teaspoon sugar**.



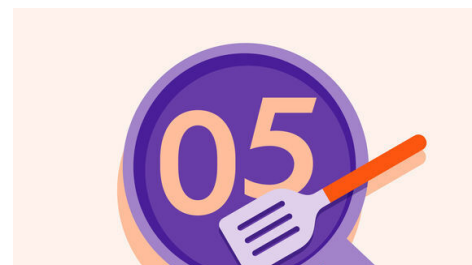
3. Assemble packets

Rinse **shrimp** under cool running water and pat dry. Cut 2 sheets of foil into 20-inch rectangles. In a large bowl, combine **shrimp, potatoes, corn, and Cajun-lemongrass butter**; season with **salt and pepper**. Divide mixture between centers of foil. Fold foil over top, then fold edges and crimp to make a well-sealed packet.



4. Bake packets

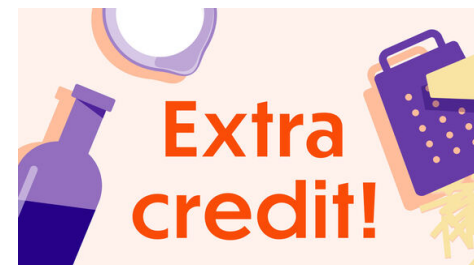
Set **packets** on a rimmed baking sheet and bake on center rack until **shrimp** are just cooked through and **vegetables** are tender, about 15 minutes. Let sit for 5 minutes.



5. Finish & serve

Cut **remaining lime** into wedges. Carefully open **packets** (they will release steam!).

Serve **Viet-Cajun shrimp packets** with **lime wedges** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.