

DINNERLY



Summer Big Batch: Cajun Shrimp & Sausage Boil

with Corn & Potatoes



40-50min



2 Servings

Summer hasn't started until you've had a Cajun boil. This recipe dishes up extra servings so you can celebrate the season with all the friends and fam. With juicy shrimp, sausage, corn, and potatoes all tossed with Cajun-spiced butter, there's plenty to go around. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 4 red potatoes
- 2 ears of corn
- 12 oz pkg bratwurst
- 2 scallions
- 2 lemons
- 10 oz pkg shrimp ²
- 2 (¼ oz) hondashi ⁴
- 3 (¼ oz) Cajun seasoning

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- 8 Tbsp butter ⁷

TOOLS

- microplane or grater
- medium pot
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 49g, Carbs 47g, Protein 29g



1. Prep ingredients

Scrub **potatoes**; cut into quarters. Shuck **corn**, removing any strings; cut each cob crosswise into 4 pieces. Cut **sausage** on an angle into ¾-inch thick slices. Trim **scallions** and thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Zest **half of 1 lemon**.

Rinse **shrimp** and pat dry.



2. Start boil

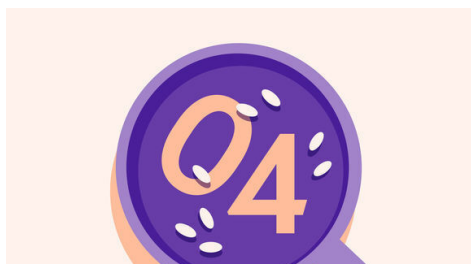
Cut **zested lemon** in half; into a medium pot, squeeze **all of the juice** and add lemon halves. Add **potatoes, hondashi, 2 packets Cajun seasoning, 4 cups water, and 1 teaspoon salt**. Bring to a boil over high heat. Reduce heat to medium-low and simmer, covered, until potatoes are nearly tender, about 10 minutes.



3. Finish boil

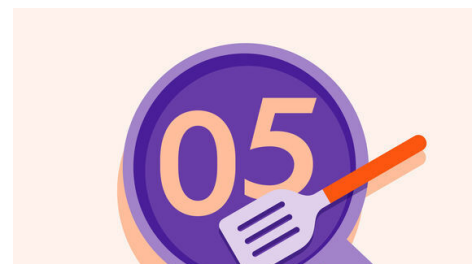
Add **sausage** and **corn** to pot. Continue simmering until potatoes are easily pierced with a knife and corn is bright yellow and tender, 5–10 minutes.

Stir in **shrimp**, cover, and remove from heat. Let stand until shrimp are opaque, stirring halfway through, about 5 minutes.



4. Make Cajun butter

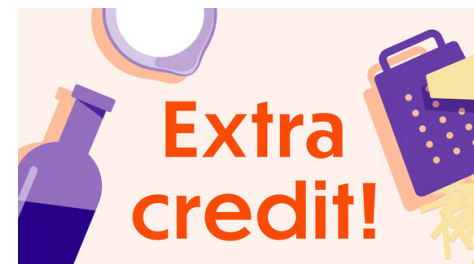
Meanwhile, melt **8 tablespoons butter** in a small skillet over medium-low heat until foaming. Add **scallion whites and light greens** and **chopped garlic**; cook, stirring occasionally, until softened and aromatic, 1–2 minutes. Add **remaining Cajun seasoning** and **lemon zest**: cook until fragrant, about 30 seconds. Transfer to a bowl.



5. Finish & serve

Once **shrimp** is cooked through, drain all ingredients in pot through a colander. Transfer to a serving platter; sprinkle with **scallion dark greens**. Cut **remaining lemon** into wedges.

Serve **shrimp boil** with **lemon wedges, Cajun butter**, and **hot sauce** of choice, if desired. 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.