

This Shrimp Foil Packet Dinner Is My Favorite No-Fuss Southern Meal

Looking for a hearty, no-cleanup meal that's bursting with Southern flavor? These



OVEN
425°F

TIME
40 min

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INGREDIENTS

1 lb large shrimp, peeled and deveined
¾ lb smoked sausage, sliced into coins
2 ears of corn, cut into 4 pieces each
1 lb baby red potatoes, halved or quartered
2 tablespoons olive oil
2 teaspoons Cajun or Creole seasoning
2 cloves garlic, minced
Salt and pepper, to taste

DIRECTIONS

1. ? Step 1: Preheat and Prep: Oven method: Preheat to 425°F (220°C) Grill method: Preheat grill to medium-high heat
2. Tear 4 large sheets of foil, about 12-14 inches each.
3. ? Step 2: Parboil the Potatoes: Place potatoes in a saucepan, cover with water, and boil for 8-10 minutes until just tender.
4. Drain and set aside.
5. ? Step 3: Assemble the Packets: In a large bowl, toss together:
6. Shrimp
7. Sausage slices
8. Corn pieces
9. Parboiled potatoes
10. Olive oil
11. Cajun seasoning
12. Minced garlic
13. Salt and pepper to taste
14. Divide the mixture evenly among the foil sheets.
15. Fold and seal tightly to form packets.
16. ? Step 4: Cook: Oven: Place foil packets on a baking sheet and bake for 18-20 minutes. Grill: Grill packets directly over medium heat for 15-18 minutes, flipping once halfway through.
17. ? Step 5: Serve: Carefully open the packets (watch for steam!). Garnish with parsley, lemon wedges, or hot sauce if desired.

SWAPS & NOTES

Sausage: Andouille or kielbasa are both great options.

Spice: Adjust Cajun seasoning to your heat preference-or swap in lemon pepper for a milder version.

Veggies: Add chopped bell peppers, zucchini, or red onion for even more flavor and color.

Foil tip: Use heavy-duty foil or double-layer regular foil to prevent tearing.

TIPS FOR SUCCESS

Pre-cook potatoes: This ensures everything cooks evenly and nothing's underdone.

Seal packets tightly: Keeps steam and flavor locked in.

Test one packet first: Carefully open and check shrimp for doneness-should be pink and opaque.

Serve in the foil: Great for easy cleanup and rustic presentation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-shrimp-foil-pocket-dinner-is-my-favorite-no-fuss-southern-meal/>