

Easy Shrimp, Corn, Potatoes & Smoked Sausage Foil Packs

Get ready for a flavor-packed meal with virtually no cleanup! These



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

- 1/2 lb shrimp, large, peeled and deveined
- 1/2 lb smoked sausage, sliced into 1/2-inch rounds (Andouille or Kielbasa work well)
- 4 small red potatoes, quartered
- 2 ears of corn, cut into thirds (fresh or frozen)
- 2 tablespoons butter, melted
- 2 garlic cloves, minced
- 1 tablespoon Old Bay seasoning
- 1 teaspoon paprika
- Salt and black pepper to taste
- 1 lemon, sliced into thin rounds
- Fresh parsley for garnish (optional), chopped

DIRECTIONS

- Let's get these delicious : Shrimp, Corn, Potatoes, and Smoked Sausage Foil Packs cooking!
- Preheat : Oven or Grill: Preheat your oven to 400°F (200°C) or preheat your grill to medium-high heat.
- Combine : Ingredients & Season: In a large mixing bowl, combine the 1/2 lb peeled and deveined shrimp, 1/2 lb sliced smoked sausage, 4 quartered red potatoes, and 2 ears of corn (cut into thirds). Drizzle the melted 2 tablespoons of butter over the mixture. Add the 2 minced garlic cloves, 1 tablespoon Old Bay seasoning, 1 teaspoon paprika, and salt and black pepper to taste. Toss everything thoroughly until all the ingredients are evenly coated.
- Assemble : Foil Packs: Tear off 4 large sheets of heavy-duty aluminum foil, each about 12x12 inches. Divide the shrimp mixture evenly among the center of the four foil sheets. Place a thin lemon slice on top of the mixture in each packet.
- Seal : Packets: Bring the long sides of the foil up over the ingredients, aligning the edges. Fold them together tightly several times to create a secure seal. Then, crimp and fold the short ends tightly to seal the packets completely. Ensure they are well-sealed to trap all the steam.
- Cook : Foil Packs: Oven Method: Place the foil packets on a baking sheet (this makes them easier to handle and catches any potential drips). Cook in the preheated oven for 20-25 minutes, or until the potatoes are tender when pierced and the shrimp are cooked through and opaque.
- Grill : Method: Place the foil packets directly on the preheated grill grates. Cook for 15-20 minutes,

flipping once halfway through, or until the potatoes are tender and the shrimp is cooked through.

8. **Serve:** Carefully remove the foil packs from the oven or grill. Place each packet on a plate. Be very cautious when opening them, as a burst of hot steam will escape. Garnish with fresh chopped parsley if desired, and serve hot with extra lemon wedges on the side for squeezing over the contents.

SWAPS & NOTES

Fresh or frozen (thawed and patted dry) both work well.

Smoked Sausage: Andouille or Kielbasa sausage are excellent choices for flavor.

Potatoes: Small red potatoes or new potatoes are ideal as they cook quickly.

Cut them into consistent, bite-sized pieces.

TIPS FOR SUCCESS

Heavy-Duty Foil: Use heavy-duty foil, or double up on regular foil, to prevent tearing and leakage.

Even Cuts: Cut the potatoes and corn into similar sizes to ensure they cook evenly.

Don't Overcook Shrimp: Shrimp cooks quickly.

It's done when it turns pink and opaque.

