

## Shrimp, Sausage & Veggie Foil Packs: Easy Summer Meal

Shrimp, Corn, Potatoes, and Smoked Sausage Foil Packs



**OVEN**  
**425°F**

**TIME**  
**15-20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 pound large shrimp, peeled and deveined  
1 pound baby potatoes, halved (or quartered if larger)  
2 ears of corn, cut into thirds (or 2 cups frozen corn kernels)  
 $\frac{1}{2}$  pound smoked sausage (like Andouille or Kielbasa), sliced into  $\frac{1}{2}$ -inch rounds  
2 tablespoons olive oil  
2 teaspoons Old Bay seasoning (or Cajun seasoning)  
1 teaspoon garlic powder  
 $\frac{1}{2}$  teaspoon paprika  
Salt and black pepper, to taste  
2 tablespoons unsalted butter, cut into small pieces  
Fresh parsley, chopped (for garnish)  
Lemon wedges (for serving)

### DIRECTIONS

1. Preheat Grill or Oven: Preheat your outdoor grill to medium-high heat, or set your oven to 425°F (220°C).
2. Combine & Season Ingredients: In a large mixing bowl, combine the 1 pound large shrimp, 1 pound halved baby potatoes, 2 ears of corn cut into thirds, and  $\frac{1}{2}$  pound sliced smoked sausage. Drizzle the 2 tablespoons of olive oil over the mixture. Next, sprinkle the 2 teaspoons Old Bay seasoning, 1 teaspoon garlic powder,  $\frac{1}{2}$  teaspoon paprika, and a generous amount of salt and black pepper (about  $\frac{1}{2}$  teaspoon of each, or to taste) over the ingredients. Toss everything together vigorously until all the shrimp, potatoes, corn, and sausage are evenly coated with the oil and seasonings.
3. Prepare Foil Packs: Cut out four large pieces of heavy-duty aluminum foil (each about 18x12 inches). Lay them flat. Divide the seasoned shrimp mixture evenly among the four foil sheets, placing it in the center of each. Top each individual portion with a few small pieces of the unsalted butter.
4. Seal the Foil Packs: Bring the long sides of the foil together over the ingredients. Fold them down tightly several times to create a secure seal. Then, fold in the short ends of the foil tightly to form completely sealed packets. Ensure all edges are crimped well to prevent any steam or flavorful juices from leaking out during cooking.
5. Cook the Foil Packs: Place the sealed foil packs directly on the preheated grill grates or on a baking sheet in the preheated oven. Cook for 15-20 minutes. The exact cooking time will depend on the thickness of your potatoes and the heat of your grill/oven. The

packs are done when the potatoes are fork-tender and the shrimp have turned opaque and pink and are fully cooked through.

6. Garnish & Serve: Carefully remove the foil packs from the grill or oven. Be extremely cautious when opening the foil packets, as a burst of hot steam will escape! Use tongs or a fork to gently tear open the top of each packet. Sprinkle with fresh chopped parsley for a pop of color and freshness. Serve immediately with lemon wedges for an extra burst of bright, zesty flavor.

## SWAPS & NOTES

Sausage Type: Andouille sausage will give it a spicier, more authentic Cajun/Southern flavor.

Kielbasa or any other fully cooked smoked sausage can be used for a milder taste.

Potatoes: Baby potatoes (red, yellow, or creamer) are ideal as they cook relatively quickly.

If using larger potatoes, cut them into smaller, uniform 1-inch pieces to ensure they cook through.

## TIPS FOR SUCCESS

**Uniform Potato Size:** Cut potatoes into consistently sized pieces (halved baby potatoes or 1-inch cubes for larger potatoes) to ensure even cooking.

**Heavy-Duty Foil:** Use heavy-duty aluminum foil or double-wrap with regular foil to prevent tearing and leaks, especially on the grill.

**Don't Overcrowd:** Ensure the packets aren't overly stuffed, as this can impede cooking and make sealing difficult.

**Seal Tightly:** A tight seal traps the steam, which cooks the ingredients perfectly and infuses them with flavor.

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

Original recipe: <https://chefmaniac.com/shrimp-sausage-veggie-foil-packs-easy-summer-meal/>