

## Shrimp, Corn, Potatoes, and Smoked Sausage Foil Packs: A Flavorful Feast in a Pouch

Here's what you'll need to create these delicious foil packs:



**TIME**  
**20-25 min**

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### INGREDIENTS

1/2 pound medium to large shrimp, peeled and deveined (fresh or thawed frozen)  
1/2 pound smoked sausage (such as Andouille or Kielbasa), sliced into 1/2-inch thick rounds  
4 small red potatoes, quartered (about 1 pound)  
2 ears of corn, husked and cut into 1-inch thick rounds (or 2 cups frozen corn kernels)  
2 tablespoons unsalted butter, melted  
2 cloves garlic, minced  
1 tablespoon Old Bay seasoning (or your favorite seafood seasoning blend)  
1 teaspoon paprika (smoked paprika for extra depth is a great choice)  
Kosher salt, to taste  
Freshly ground black pepper, to taste  
1 lemon, thinly sliced  
Fresh parsley, chopped (for garnish, optional)  
Extra lemon wedges, for serving (optional)

### DIRECTIONS

1. Prepare : Oven or Grill:
2. Preheat your oven to 400°F (200°C). If using a baking sheet, ensure it's in the oven as it preheats.
3. Alternatively, preheat your outdoor grill to medium-high heat.
4. Combine and : Season Ingredients:
5. In a large mixing bowl, combine the 1/2 pound peeled and deveined shrimp, 1/2 pound sliced smoked sausage, 4 quartered small red potatoes, and 2 ears of corn cut into thirds (or 2 cups frozen corn kernels).
6. Drizzle the 2 tablespoons of melted butter over the mixture.
7. Add the 2 minced garlic cloves, 1 tablespoon : Old Bay seasoning, 1 teaspoon paprika, and salt and freshly ground black pepper to taste.
8. Toss everything gently but thoroughly to ensure all the ingredients are evenly coated with the butter and seasonings.
9. Assemble : Foil Packs:
10. Tear off 4 large sheets of heavy-duty aluminum foil. Each sheet should be approximately 12x12 inches. If your foil isn't heavy-duty, use two layers per packet to prevent tearing.
11. Divide the seasoned shrimp mixture evenly among the four foil sheets, placing it in the center of each.
12. Place one lemon slice on top of the mixture in each packet.
13. Seal the : Packets:
14. Bring the two longer sides of the foil up and over the ingredients. Fold them down together tightly, creating

a seam across the top.

15. Then, fold the shorter ends inward several times to create tightly sealed packets. The goal is to create a secure pouch that will trap steam and cook the ingredients effectively.
16. Cook the : Foil Packs:
17. Oven : Method: Place the sealed foil packets directly on a baking sheet (this helps contain any potential leaks and makes transfer easier). Cook in the preheated oven for 20-25 minutes, or until the potatoes are tender when pierced with a fork (carefully open a packet to check) and the shrimp is pink and cooked through.
18. 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.
19. Serve:
20. Carefully remove the foil packs from the oven or grill.
21. Open the foil packs with caution, as hot steam will escape.
22. Garnish each serving with fresh chopped parsley if desired.
23. Serve hot, with extra lemon wedges on the side for squeezing over the ingredients.

## SWAPS & NOTES

Shrimp: Choose fresh shrimp if available.

If using frozen, ensure they are fully thawed and patted dry before seasoning.

Medium to large shrimp (31-40 count or 21-25 count) work well.

Smoked Sausage: Andouille sausage adds a nice spicy kick, while Kielbasa offers a milder, smoky flavor.

## TIPS FOR SUCCESS

**Dry Shrimp:** Ensure shrimp are very dry before seasoning to help them cook properly and not become watery.

**Heavy-Duty Foil:** Using heavy-duty foil (or a double layer of regular foil) is crucial to prevent tearing, especially when handling on the grill.

**Don't Overcrowd Packets:** Divide the ingredients evenly.

Overfilling packets can lead to uneven cooking.

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

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