

## Shrimp, Corn, and Sausage Foil Packs: An Easy Grill or Oven Meal

There are some meals that are just pure joy to eat, and this recipe for



**OVEN**  
**400°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 12 oz smoked sausage, sliced into 1/2-inch rounds
- 1 lb baby potatoes, halved
- 2 ears corn, cut into thirds or quarters
- 1 small onion, quartered
- 2 tbsp olive oil
- 1 tbsp Old Bay seasoning
- 1/2 tsp garlic powder
- Salt and pepper to taste
- 2 tbsp unsalted butter, cubed
- 2 tbsp fresh parsley, chopped
- Heavy-duty aluminum foil

### DIRECTIONS

- 1.** Preheat : Oven or Grill: Preheat your oven to 400°F (200°C) or heat your grill to medium-high heat.
- 2.** Toss the : Ingredients: In a large bowl, toss together the peeled shrimp, sliced smoked sausage, halved baby potatoes, cut corn, and quartered onion. Add the olive oil, Old Bay seasoning, garlic powder, salt, and pepper. Toss until all the ingredients are evenly coated.
- 3.** Prepare the : Foil Packs: Cut 4 large sheets of heavy-duty aluminum foil. Divide the mixture evenly among the foil sheets. Top each pile of ingredients with a few cubes of unsalted butter.
- 4.** Fold and : Seal: Fold the long sides of the foil together, and then roll the ends to create a tightly sealed packet. This is crucial for trapping the steam and cooking the ingredients perfectly.
- 5.** Bake or : Grill: Place the foil packs on a baking sheet (if using the oven) or directly on the grill grates. Bake or grill for 25 30 minutes, or until the potatoes are tender and the shrimp are cooked through.
- 6.** Serve: Carefully open the hot foil packs. Be aware that steam will escape, so open them away from your face. Garnish with fresh chopped parsley and serve immediately.

### SWAPS & NOTES

Smoked Sausage : Andouille sausage or chorizo would be fantastic choices for a spicier flavor.

You can also use a chicken or turkey smoked sausage for a leaner option.

Shrimp : This recipe works best with large shrimp, as they cook at a similar rate to the potatoes and corn.

You can use other seafood like scallops or mussels.

## TIPS FOR SUCCESS

**Use Heavy-Duty Foil :** Heavy-duty aluminum foil is key to this recipe.

It is less likely to tear and will ensure that all the delicious juices stay inside the pack.

**Seal Tightly :** A tight seal is crucial for this recipe.

It traps the steam inside the pack, which is what cooks the ingredients and infuses them with flavor.

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

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