

Shrimp Boil Foil Packets - 20-Minute Summer Supper

The Cajun seasoning adds a delicious kick of flavor without being too spicy.



OVEN
425°F

TIME
20 min

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SAVE
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INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 4 ears of corn, husked and cut into 2-inch pieces
- 1 pound baby potatoes, halved
- 1 pound smoked sausage, sliced into 1-inch pieces
- 4 tablespoons butter, melted
- 4 cloves of garlic, minced
- 2 tablespoons Cajun seasoning
- Salt and pepper, to taste
- Fresh parsley, chopped (optional for garnish)

DIRECTIONS

1. Preheat your grill to medium-high heat or your oven to 425°F.
2. In a small bowl, mix together the melted butter, minced garlic, Cajun seasoning, salt, and pepper.
3. Divide the shrimp, corn, potatoes, and sausage evenly among 4 large sheets of heavy-duty aluminum foil.
4. Drizzle the butter mixture over the ingredients in each foil packet.
5. Seal the foil packets tightly, making sure there are no openings for steam to escape.
6. If grilling, place the foil packets on the grill and cook for 10 minutes. If baking, place the foil packets on a baking sheet and bake for 20 minutes.
7. Carefully open the foil packets and check if the shrimp is cooked through. If not, reseal the packets and continue cooking for a few more minutes.
8. Garnish with fresh parsley, if desired, and serve hot.
9. Pro tip: For an extra burst of flavor, you can also add lemon slices or a splash of white wine to the foil packets before sealing them.

TIPS FOR SUCCESS

Make sure to use heavy-duty aluminum foil to prevent any tears or leaks while cooking.

If using frozen shrimp, make sure to thaw them completely before adding them to the foil packets.

For a vegetarian option, you can omit the sausage and add in your favorite vegetables like bell peppers, zucchini, or mushrooms.

If you prefer a spicier dish, you can increase the amount of Cajun seasoning or add in some red pepper flakes.

