



4 SERVINGS



45 MINUTES



501 CALS

This Shrimp Boil Recipe is a Treat Everyone Will Enjoy

SOPHIE VIAU

Ingredients

- 4 quarts water
- 1 lemon, cut into large wedges
- 1/2 cup old bay seasoning
- 1 head garlic, skin left on but top sliced off to reveal cloves
- 1 lb baby red potatoes
- 4 ears corn, each chopped into 4 pieces
- 1.25 lb raw shrimp, unpeeled with legs but no heads
- 4 tbsp salted butter, melted
- 3 tbsp fresh parsley, coarsely chopped
- pinch sea salt & fresh cracked black pepper

Instructions



PREP: 15M

| COOK: 30M

| READY IN: 45M

1. In a large saucepan add the lemon wedges squeezed into the water, the garlic, and the old bay spice.
2. Once the water is boiling, add the potatoes. Reduce heat to medium-low and simmer until potatoes for 10 minutes.
3. Add the corn pieces and simmer for another 5 minutes.
4. Add the unpeeled shrimp and cook about 3 minutes. Remove and reserve rest.
5. Add the potatoes, corn and shrimp mixture into a large serving bowl. Drizzle with about 1 the melted butter. Sprinkle with parsley, sea salt and black pepper.