
Foil-Packet Shrimp Boil

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Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 50 minutes

4 (1-1/4 pounds) Yukon Gold or red-skinned potatoes

6 tablespoons unsalted butter

2 ears fresh corn (or four small pieces thawed frozen corn), cut into one-inch-thick pieces

2 cloves garlic, thinly sliced

1 tablespoon Old bay seasoning

Kosher salt

freshly ground black pepper

1 pound large shrimp, peeled and deveined

zest of one lemon

1 lemon (for serving), cut into wedges

1/2 cup dry white wine

2 tablespoons fresh parsley, chopped

Preheat a grill to medium. Microwave the potatoes until softened but not fully cooked, about 5 minutes. Let cool a few minutes, then dice.

Place four tablespoons of butter in a large microwave-safe bowl. Microwave until melted. Add the potatoes, corn, garlic and Old bay. Toss well. Season lightly with salt and pepper.

Tear off four 18-inch-long sheets of foil. Divide the vegetables among the foil sheets, piling them in the middle. Add the shrimp to the same bowl. Sprinkle with the lemon zest and a pinch of salt and pepper. Toss well. Add the shrimp to the vegetable piles.

Drizzle two tablespoons of wine over each pile of vegetables and shrimp. Cut the remaining two tablespoons of butter into four pieces and add a piece to each pile. Bring the short ends of the foil together and fold twice. Fold in the sides to form a packet.

Grill the foil packets until the potatoes are tender and the shrimp is cooked through, 15 to 20 seconds. Remove from the grill and let stand for 5 minutes.

Carefully open the packets and sprinkle with the parsley. Serve with the lemon wedges.

Grilled, Seafood

Per Serving (excluding unknown items): 296 Calories; 19g Fat (63.2% calories from fat); 23g Protein; 2g Carbohydrate; trace Dietary Fiber; 219mg Cholesterol; 173mg Sodium. Exchanges: 3 Lean Meat; 0 Vegetable; 3 1/2 Fat.