

SHEET PAN ROASTED SHRIMP WITH SUMMER VEGETABLES



Capture the essence of a summer seafood feast with our effortless Sheet Pan Roasted Shrimp with Summer Vegetables! This vibrant and flavorful meal is cooked entirely on one sheet pan, featuring tender seasoned potatoes, sweet corn on the cob, smoky Andouille sausage, and juicy tail-on shrimp. Infused with the iconic flavors of Old Bay seasoning and a bright lemon butter sauce, this dish is a perfect way to bring the taste of a seaside cookout to your table.



Ingredients:

- 8 oz Seasoned Whole Potatoes
- 4 oz Andouille Sausage
- 4 ea. Corn on the Cobb
- 16 oz Shrimp, tail-on
- 8 ea. Lemon Wedges
- 3 tbsp Unsalted Butter

Instructions:

1. Shuck and cut down Corn on the Cobb to size
2. Mix shrimp, sausage, corn in a large bowl
3. In a small bowl, combine melted butter, Old Bay seasoning, salt, and pepper. Pour over the shrimp, sausage, corn mix, stirring to coat
4. Line a sheet pan with foil. Toss mixture onto pan with lemon wedges
5. Cook at 375°F for 15 minutes, until the corn is tender and shrimp are fully cooked
6. Add the potatoes onto the tray and cook for an additional 3-5 minutes
7. Garnish with parsley

Product	Description	Code #	Pack Size
	These red potatoes come pre-cut and seasoned to perfection, ready to elevate your menu in minutes. They're tossed in a robust blend of canola and extra virgin olive oil, infused with aromatic garlic and parsley, and kissed with a touch of our secret spice.	LIMA – 97121	3/5 lb.
		GRAND RAPIDS – 202499	
		WEST – 9452095	

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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