

CAJUN SHEET-PAN SHRIMP "BOIL"

Ingredients

- 1 pound baby red or yellow potatoes, quartered
- 1 cup diced red bell pepper (1 medium)
- 12 ounces andouille sausage, fully cooked, sliced into 1/4-inch rounds
- 2 tablespoons extra virgin olive oil
- 2 teaspoons Old Bay-type seasoning
- 3/4 pound shrimp, peeled and deveined
- 1 lemon, sliced into 1/4-inch rounds
- 2 tablespoons chopped fresh flat-leaf parsley leaves, for serving

Directions

1. Preheat the oven to 400 F.
2. On a parchment-lined baking sheet, combine the potatoes, bell pepper, and sausage. Drizzle with olive oil and season with 1 1/2 teaspoons seasoning. Toss to coat.
3. Place baking sheet in oven and cook for 20 to 25 minutes, or until the potatoes are tender.
4. Remove from oven (but keep the oven on) and add the shrimp, lemon slices, and remaining 1/2 teaspoon seasoning and gently toss to coat evenly with the other ingredients. Return to the oven and cook for an additional 7 to 10 minutes, or until the shrimp is cooked through and pink.
5. Remove from the oven and gently toss all of the ingredients on the sheet pan to coat in the seasoning. Garnish with the chopped parsley, serve, and enjoy!

Serves 4