

One Pan Shrimp Broil

Serves Four

Ingredients

- 2 pounds raw shrimp, peeled and deveined
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- ¼ cup olive oil, divided
- 2 pounds baby Yukon gold potatoes, halved
- 4 ears corn, cut in half
- 1 teaspoon Old Bay seasoning
- 1 ½ teaspoons cajun seasoning
- 1 lemon, thinly sliced
- 2 scallions, thinly sliced
- Handful of fresh Italian flat-leaf parsley, finely chopped



Steps

1. Prepare a large sheet pan with oil (brushing or spraying the bottom). In a medium-sized bowl, combine shrimp, garlic, oil, salt and pepper. Set aside.
2. In a medium pot add potatoes and two quarts of water. Bring to a boil. Reduce heat and cook at a simmer until potatoes are fork tender (be careful not to over cook). Drain water and place potatoes on the prepared sheet pan. Add the corn to the same pot with ½ cup water. Bring water to a simmer. Cover pot and allow corn to steam for 4 minutes. Drain water and add corn to the sheet pan with the potatoes.
3. Preheat oven to “Broil”. Spray or brush the corn and potatoes with olive oil and sprinkle Old Bay and cajun seasoning all over. Add the shrimp and lemon slices and place pan under broiler for 7 - 9 minutes (depending on how close your pan is to the flames). You will know it’s done when the shrimp are opaque and pink and the corn and lemon slices are a bit charred. Be careful not to burn it. Stay close to the oven. When ready, remove from oven and top with scallions and parsley. Serve hot.