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MEALS & COOKING RECIPES GRILLED SHRIMP FOIL WRAP RECIPES FOIL PACKETS

# Grilled Shrimp Foil Packets

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How To Make Shrimp Boil Foil Packs | Delish



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These quick & easy foil packets take inspo from the beloved (but tedious) shrimp boil.

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TOTAL TIME: 0:25    PREP: 0:10

COOK: 0:15    LEVEL: EASY    SERVES: 4

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## **INGREDIENTS**

1 1/2 lb. large shrimp,  
peeled and deveined

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2 cloves garlic, minced

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2 smoked andouille  
sausages, thinly sliced

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2 ears corn, each cut  
crosswise into 4 pieces

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1 lb. red bliss  
potatoes, chopped  
into 1-in pieces

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2 tbsp. extra-virgin  
olive oil

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1 tbsp. Old Bay  
seasoning

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1 lemon, sliced into  
thin wedges

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4 tbsp. butter

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## **DIRECTIONS**

- 1 Preheat grill over high heat.
- 2 Cut 4 sheets of foil about 12 inches long. Divide shrimp, garlic, sausage, corn, and potatoes evenly over

kosher salt

Freshly ground black pepper

2 tbsp. chopped fresh parsley leaves

the foil sheets. Drizzle with olive oil. Add the Old Bay seasoning and season to taste with salt and pepper. Toss gently to combine. Top each mixture with parsley, lemon and a tablespoon of butter each.

- 3 Fold the foil packets crosswise over the shrimp boil mixture to completely cover the food. Roll the top and bottom edges to seal them closed.
- 4 Place foil packets on the grill and cook until just cooked through, about 10-15 minutes.
- 5 Serve immediately.

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Butter Garlic  
Shrimp**



**Foil Pack  
Grilled  
Salmon With  
Lemony  
Asparagus**



**Grilled Shrimp  
And Pitas  
With Chickpea  
Puree**



**Grilled Shrimp  
With Couscous  
Salad**



**Grilled Shrimp  
Salad With  
Papaya-Seed  
Dressing**