



OLD BAY SHRIMP & SAUSAGE BOIL

with Potatoes, Corn on the Cob & Garlic Parsley Toasts

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Old Bay Seasoning



3 Cloves | 6 Cloves
Garlic



1 | 2
Shallot



12 oz | 24 oz
Red Potatoes



1 | 2
Lemon



1 | 2
Corn on the Cob



¼ oz | ¼ oz
Parsley



1 | 2
Demi-Baguette
Contains: Soy, Wheat



10 oz | 20 oz
Shrimp
Contains: Shellfish



9 oz | 18 oz
Italian Pork Sausage



2 | 4
Seafood Stock
Concentrates
Contains: Fish,
Shellfish



1 tsp | 2 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
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HELLO

OLD BAY BUTTER

Zesty spices are mixed with butter and tossed with shrimp and sausage for a grand finale.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1040



COB ON

Having a tough time cutting corn into smaller cobs? Make a shallow cut around the cob, then use your hands to break them off.

BUST OUT

- Large bowl
- Small bowl
- Paper towels
- Slotted spoon
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1½ tsp | 3 tsp)
- Butter (4 TBSP | 8 TBSP)
Contains: Milk

MORE IS MORE

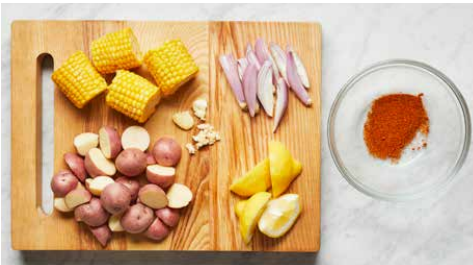
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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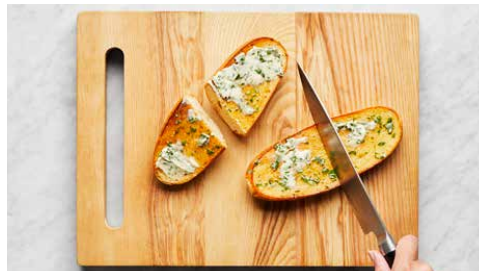
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1 PREP

- Wash and dry produce.
- Reserve **2 tsp Old Bay Seasoning (4 tsp for 4 servings)** in a large microwave-safe bowl (you'll use the rest in the next step). Peel and smash **garlic**; mince one clove (two cloves for 4). Halve, peel, and slice **shallot** into ½-inch-thick wedges. Dice **potatoes** into 1-inch pieces. Cut **corn** crosswise into 2-inch-thick rounds. Quarter **lemon**.
- Rinse **shrimp*** under cold water; pat dry with paper towels. Season all over with **salt** and **pepper**.



4 MAKE GARLIC TOASTS

- While shrimp and sausage cook, finely chop **parsley**. Halve **baguette** lengthwise.
- Place **2 TBSP butter (4 TBSP for 4 servings)** and a **pinch of minced garlic** in a small microwave-safe bowl. Microwave until butter is softened, 15-20 seconds. Stir in half the parsley and season with **salt** and **pepper**.
- Toast baguette until golden, then spread cut sides with **garlic parsley butter**. Halve toasts crosswise on a diagonal.



2 COOK SAUSAGE & START BOIL

- Remove **sausage*** from casing if necessary; discard casing.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and almost cooked through, 3-5 minutes. Transfer to a plate (it'll finish cooking in the next step).
- Add **smashed garlic** and **shallot** to pot; cook, stirring, until fragrant, 30 seconds.
- Stir in **potatoes, corn, and remaining Old Bay Seasoning**. Add **4½ cups water (9 cups for 4 servings), stock concentrates, half the lemon wedges, and 1½ tsp sugar (3 tsp for 4)**. Cover pot and bring to a boil. Cook until potatoes are just tender, 8-10 minutes.



5 FINISH BOIL

- To bowl with **reserved Old Bay Seasoning**, add **2 TBSP plain butter (4 TBSP for 4 servings)**. Microwave until melted, 30 seconds; stir to combine.
- Using a slotted spoon, carefully transfer **shrimp and sausage mixture (leaving shrimp broth in pot—save it for serving)** to bowl with **Old Bay butter**. Toss to coat. Season with **salt** and **pepper** to taste.



3 ADD SAUSAGE & SHRIMP

- Once potatoes are done, stir in **shrimp** and **sausage**. Cook, stirring occasionally, making sure everything stays submerged, until sausage and shrimp are cooked through, 3-4 minutes. (TIP: Add splashes of water as needed to keep everything covered.) Turn off heat.



6 SERVE

- Divide **shrimp and sausage mixture** between shallow bowls. Ladle **½ cup broth** over each bowl. (TIP: Serve with more broth if you like, or save remaining for another use.) Drizzle with **hot sauce** to taste and sprinkle with **remaining parsley**. Top with a **squeeze of lemon juice**. Serve with **garlic parsley toasts** for dipping and any **remaining lemon wedges** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.

*Pork Sausage is fully cooked when internal temperature reaches 160°.