



GRILLED OLD BAY SHRIMP “BOIL” PACKETS

with Potatoes, Corn & Smoky Ranch Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



2 | 4
Scallions



12 oz | 24 oz
Red Potatoes



1 | 2
Corn



10 oz | 20 oz
Shrimp
Contains: Shellfish



½ oz | 1 oz
Vidalia Onion
Paste



1 TBSP | 2 TBSP
Old Bay Seasoning



1 tsp | 2 tsp
Garlic Powder



1 | 2
Baby Lettuce



1.5 oz | 3 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



1 tsp | 2 tsp
Smoked Paprika



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

VIDALIA ONION PASTE

Savory, sweet, and umami packed, this ingredient adds oniony depth (fast!).



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 670



CAMPSITE COOKING

Take us camping with you! Start a fire with wood or charcoal, then prep and assemble foil packets. Place packets on a grate over hot coals or fire and cook 7-10 minutes. Cook through the rest of the recipe as instructed (and enjoy with a side of bragging rights!).

BUST OUT

- Grill (or baking sheet)
- Large bowl
- Aluminum foil
- Strainer
- Medium bowl
- Paper towels
- Whisk
- Kosher salt
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Butter (**2 TBSP** | **4 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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1 START PREP

- Preheat a **well-oiled** grill to medium-high heat. **Wash and dry produce.**
- Quarter **lemon**; halve each wedge crosswise, removing any large seeds. Trim and thinly slice **scallions**, separating whites from greens. Cut **potatoes** into ½-inch-thick wedges. Drain **corn**; pat dry with paper towels.
- **OVEN ALTERNATIVE:** Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees.



4 GRILL PACKETS

- Place **shrimp and veggie packets**, cinched sides up, on grill.
- Close lid and grill until potatoes are tender and shrimp are cooked through, 12-15 minutes. **TIP: When checking for doneness, carefully open the packets with tongs—there will be steam!**
- **OVEN ALTERNATIVE:** Place shrimp and veggie packets, cinched sides up, on a baking sheet (two baking sheets for 4 servings). Roast on top rack (top and middle racks for 4) until potatoes are tender and shrimp are cooked through, 30-35 minutes.



2 SEASON SHRIMP & VEGGIES

- Rinse **shrimp*** under cold water; pat dry with paper towels.
- In a large bowl, combine shrimp, **lemon pieces, scallion whites, potatoes, corn, onion paste, and a large drizzle of oil.** Add **Old Bay Seasoning, garlic powder, and ½ tsp salt (1 tsp for 4 servings)**; toss to coat.



5 FINISH PREP & MAKE SALAD

- Meanwhile, trim and discard root end from **lettuce**; chop leaves into bite-size pieces.
- In a medium bowl, whisk together **dressing** and **smoked paprika.** Add lettuce and **scallion greens** to bowl; lightly season with **salt.** Toss to evenly coat.



3 ASSEMBLE PACKETS

- Cut two 18-inch-long pieces of foil (**four pieces of foil for 4 servings**); arrange pieces on a work surface.
- Dividing evenly, arrange **shrimp and veggies** in center of foil. Top each with **1 TBSP butter.**
- Fold foil over shrimp and veggies, then cinch into packets.



6 SERVE

- Divide **shrimp and veggie packets** between plates; carefully open tops of packets.
- Serve with **smoky ranch salad** on the side. **TIP: If you like things spicy, serve with your favorite hot sauce!**

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