



## INGREDIENTS

2 PERSON | 4 PERSON



3 | 6  
OLD BAY®  
Seasoning



1 | 2  
Shallot



1 | 2  
Lemon



¼ oz | ¼ oz  
Parsley



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



2 | 4  
Seafood Stock  
Concentrates  
Contains: Fish,  
Shellfish



3 Cloves | 6 Cloves  
Garlic



12 oz | 24 oz  
Red Potatoes



1 | 2  
Corn on the Cob



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



9 oz | 18 oz  
Italian Pork  
Sausage



1 tsp | 2 tsp  
Hot Sauce

## HELLO

### OLD BAY BUTTER

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

# OLD BAY® SHRIMP & SAUSAGE BOIL

with Red Potatoes, Corn & Garlic Parsley Toasts



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 960

**OLD BAY®**

### OLD BAY® SEASONING

There are two things you need to know about OLD BAY® Seasoning:

1. It's great on seafood.
2. It's great on everything else!





### GIVE IT A BREAK

While cutting corn in step 1, you may quickly realize cobs can be tough to slice. If your knife isn't quite doing the trick, try this method: First, rock your knife around the cob to make a shallow cut. Then, use your hands to break off the rounds completely. Snappy prep = happy prep!

### BUST OUT

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

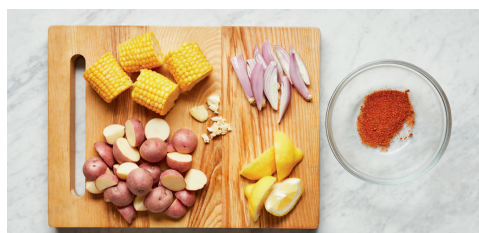
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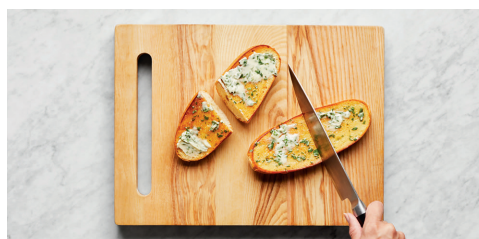
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\* Shrimp is fully cooked when internal temperature reaches 145°.  
\* Pork Sausage is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Wash and dry all produce.
- Reserve **2 tsp OLD BAY® Seasoning (4 tsp for 4 servings)** in a large microwave-safe bowl for step 5 (you'll use the remaining in the next step). Peel and smash **garlic**; mince 1 clove (**2 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 and season 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** to taste in a small microwave-safe bowl. Microwave until butter is softened, 30 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 SEAR SAUSAGE & START BOIL

- Heat a **drizzle of oil** in a large, tall-sided pot over medium-high heat. Add **sausage\*** and cook until lightly browned all over, 4-6 minutes. Transfer to a cutting board (it'll cook through in the next step).
- Add **smashed garlic cloves** and **shallot wedges** to pot; cook until fragrant, 30 seconds.
- Stir in **potatoes, corn,** and **remaining OLD BAY® Seasoning**, then 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 boil** (leaving 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

- Meanwhile, slice **sausage** crosswise into ½-inch-thick rounds.
- Once potatoes are just tender, uncover pot with **veggies**; stir in **shrimp** and sliced sausage. Cook, stirring and making sure everything stays submerged, until sausage and shrimp are cooked through, 3-4 minutes. **TIP: Add splash of water if needed to keep everything covered.**
- Turn off heat.



### 6 SERVE

- Divide **shrimp and sausage boil** between shallow bowls. Pour **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** to taste. Serve with **garlic parsley toasts** for dipping, plus any **remaining lemon wedges** on the side.