



## INGREDIENTS

2 PERSON | 4 PERSON



3 | 6  
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



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HELLO

### OLD BAY BUTTER

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

# OLD BAY SHRIMP & SAUSAGE BOIL

with Potatoes, Corn on the Cob & Garlic Parsley Toasts

TASTE OF SUMMER



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



## COB ON

If you're having a tough time cutting corn into smaller cobs in step 1, 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
- 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

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



## 1 PREP

- Wash and dry 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 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 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, 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 SEAR SAUSAGE & START BOIL

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **sausage\*** and cook until lightly browned all over, 4-6 minutes. Transfer to a cutting board (it'll finish cooking in the next step).
- Add **smashed garlic** 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 mixture (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 done, 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 splashes of water as needed to keep everything covered.) Turn off heat.



## 6 SERVE

- Divide **shrimp and sausage mixture** between shallow bowls. Ladle **⅓ 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.