

Southern-Style Shrimp “Boil”

with Corn, Potatoes & Green Bean Salad

In the coastal regions of the Southern U.S., seafood boils are a way of life. Families gather to enjoy the delicious bounty of shellfish and hearty vegetables, typically boiled all together. In this inspired recipe, to build their individual flavors, we're boiling our potatoes separately from our corn on the cob. Then we're finishing them together—along with seasoned shrimp, lemon juice and butter—in one big pan. (If your pan isn't big enough, feel free to use a pot!) A condiment of creamy aioli completes this late-summer feast.



Ingredients

- 1 Pound Shrimp
- 3 Ounces Cherry Tomatoes
- 3 Cloves Garlic
- 2 Ears Of Corn
- 1 Lemon
- 1 Pound Prince Of Orange Potatoes
- ½ Pound Green Beans
- 1 Bunch Thyme

Knick Knacks

- 2 Tablespoons Butter
- ⅓ Cup Mayonnaise
- 1 Tablespoon Shrimp Boil Spice Blend
(Bay Leaves, Celery Salt, Sweet Paprika, Celery Seeds, Mustard Powder, Black Pepper, Nutmeg, Cayenne Pepper & Cinnamon)

Makes 4 Servings

About 510 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



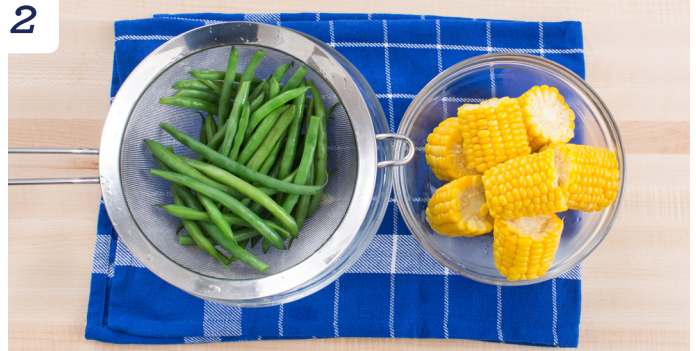
1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Remove and discard the husks and silks of the corn; cut each cob into quarters. Trim off and discard the stem ends of the green beans. Cut the potatoes into bite-sized pieces. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemon. Halve the tomatoes. Pick the thyme leaves off the stems; discard the stems.

2



Cook the corn & green beans:

Add the **corn** and **green beans** to the pot of boiling water. Cook 3 to 4 minutes, or until the corn is slightly tender and the green beans are bright green. Using tongs, transfer the cooked corn to a large bowl. Using a slotted spoon or strainer, remove the cooked green beans, leaving the pot of water boiling. Rinse the green beans under cold water for 30 seconds to 1 minute to stop the cooking process. Pat dry with paper towels; transfer to a separate large bowl.

3



Cook the potatoes:

Add the **potatoes** to the pot of boiling water used to cook the corn and green beans. Cook 10 to 12 minutes, or until tender when pierced with a fork. Drain thoroughly. Transfer to the bowl of cooked corn.

4



Make the aioli & salad:

While the potatoes cook, in a small bowl, combine the **mayonnaise**, **half the garlic paste** and the **juice of 2 lemon wedges**. Stir to thoroughly combine; season with salt and pepper to taste. To the bowl of **cooked green beans**, add the **tomatoes** and **1/4 of the aioli**. Toss to coat; season with salt and pepper to taste.

5



Finish the boil:

Pat the **shrimp** dry with paper towels; place in a bowl. Season with salt, pepper, **half the thyme** and **3/4 of the spice blend**. Toss to thoroughly coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned shrimp and **remaining garlic paste**. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are slightly opaque. Add the **cooked corn and potatoes**, **butter** and the **juice of the remaining lemon wedges**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the shrimp are opaque and cooked through. Remove from heat.

6



Serve your dish:

Transfer the **finished boil** to a serving dish. Garnish with the **remaining thyme and spice blend**. Transfer the **remaining aioli** to a serving dish. Serve with the **salad** and remaining aioli on the side. Enjoy!