**Sheet Pan Shrimp or Crawfish Boil**

**Servings: 4**

**Ingredients**

* 1 lb small baby potatoes – cut any large ones in half so they are all similar size
* 3 ears fresh corn – each ear cut into 6 pieces
* ¼ cup olive oil
* 4 tablespoons butter - melted
* ½ - 1 shallot – minced very fine
* 4 cloves garlic – minced fine
* 4 tablespoons fresh squeezed lemon juice – zest is optional, but zest first if using
* 2 lemon - sliced
* ¼ cup favorite white wine
* 1 teaspoon Mexican oregano (or regular)
* generous pinch salt, generous pinch pepper + 2 – 3 tablespoons salt for water
* 1 – 2 tablespoon Victoria Gourmet New Orleans seasoning
* pinch red pepper flakes (optional)
* 1 bay leaf
* 1 lb 16 - 20 shrimp or crawfish – deveined & peeled
* 12 – 16 oz sausage (Andouille if you can find it) – sliced about ½ - 1 inch thick
* parsley (optional) – chopped fine

**Directions**

Heat oven to 400⁰ F and line a sheet pan with foil. This is totally optional, but makes clean-up so much easier! Oil or spray with cooking spray and set aside.

Bring a pot of water to a boil. Add 2 – 3 tablespoons salt to the water – it should taste ‘like the ocean’. Add the potatoes and partially (par) cook them, about 8 - 10 minutes. They should be just tender – a fork should pierce them, but still have a little resistance. About ½ way through cooking, add the corn to partially (par) cook them.

While the potatoes and corn are par-cooking, add olive oil, butter, shallot, garlic, lemon juice (reserve zest if you zested), wine, oregano, pinch salt, pinch pepper, New Orleans seasoning, bay leaf and red pepper flakes (if using) into a bowl and combine (or zip lock bag). Add sausage and shrimp and toss together, fully coating.

Strain the potatoes and corn into the bowl (or zip lock bag). Add to the sausage and shrimp and toss together, fully coating all of the ingredients. Pour out onto the prepared sheet pan and lay the lemon slices around the pan on top of the ingredients.

Bake in the oven for about 12 – 15 minutes, until the shrimp is pink, opaque and the corn is tender. Remove from the oven, remove bay leaf and garnish with the zest and parsley and serve.