

Shrimp Foil

Ingredients:

- *- 1 lb. medium shrimp, shells on (see below for an alternative that I used), divided
- 1/2 lb. fully cooked smoked turkey sausage, sliced, divided
- 2 potatoes, peeled and cubed, divided
- 6 frozen corn on the cobs, half sizes (or cut 3 regular sized in half)
- 3 Tbs olive oil, divided
- salt and pepper to taste
- Old Bay Seasoning to taste
- Parsley for garnish

Preheat oven to 425 degrees. Tear off 3 long sheets of aluminum foil. Spread each out on a counter and place equal amounts of the shrimp, frozen corn, potato cubes, and turkey sausage on top of foil. Drizzle each with 1 tablespoon of olive oil, and season with salt, pepper, and Old Bay. Seal foil on all 4 sides. Place on a baking sheet and place in the oven for approximately 40 minutes.

*For my shrimp, I used a 12 oz. bag of fully cooked, peeled, and deveined, salad shrimp. Instead of adding the shrimp to the foil, I tossed the shrimp in a skillet with 2 Tbs butter and Old Bay Seasoning. I added it to the rest of the ingredients after they came out of the oven.

ENJOY!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Be a light for all to see." - Anonymous