**Sheet Pan Shrimp Boil**

1 pound baby Dutch yellow potatoes

* 3 ears corn, each cut crosswise into 6 pieces
* 1/4 cup unsalted butter, melted
* 4 cloves garlic, minced
* 1 tablespoon Old Bay Seasoning
* 1 pound medium shrimp, peeled and deveined
* 1 (12.8-ounce) package smoked andouille sausage, thinly sliced
* 1 lemon, cut into wedges
* 2 tablespoons chopped fresh parsley leaves

DIRECTIONS:

* Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
* In a large pot of boiling salted water, cook potatoes until just tender and parboiled, about 10-13 minutes. Stir in corn during the last 5 minutes of cooking time; drain well.
* In a small bowl, combine butter, garlic and Old Bay Seasoning.
* Place potatoes, corn, shrimp and sausage in a single layer onto the prepared baking sheet. Stir in butter mixture and gently toss to combine.
* Place into oven and bake for 12-15 minutes, or until the shrimp are opaque and corn is tender.

Serve immediately with lemon wedges, garnished with parsley, if desired.