

Sheet Pan Seafood Boil

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

All the yummy flavors of a seafood boil with less effort Just roast your seafood in the oven in a flavored butter sauce Serve with crusty bread

Ingredients

- - 1 (16 ounce) package littleneck clams - $\frac{3}{4}$ cup unsalted butter - 2 heads garlic
- chopped - 1 tablespoon Cajun seasoning - 1 tablespoon lemon and herb seafood seasoning - $\frac{1}{2}$ tablespoon cayenne pepper - 1 pound uncooked medium shrimp
- peeled and deveined - 1 pound Snow Crab legs - 2 lobster tails
- split in half lengthwise - 4 andouille sausage links
- cut into quarters - 3 ears corn
- cut into chunks

Instructions

1. Remove grit from clams by soaking in salt water for 20 minutes. Repeat this step twice. Scrub shells clean. Preheat the oven to 400 degrees F (200 degrees C). Melt butter in a medium saucepan over low heat with garlic
2. Cajun seasoning
3. seafood seasoning
4. and cayenne until garlic is fragrant
5. 1 to 2 minutes. Remove from heat. Place clams
6. shrimp
7. crab
8. and lobster on a sheet pan. Add sausage and corn. Pour seasoned butter over and mix to ensure all is covered. Bake in the preheated oven until shrimp just turns opaque
9. clams open
10. and sausage is browned
11. 25 to 30 minutes. Recipe Tip Discard any clams that do not open after cooking.