



PAN ROASTED VEGETABLES WITH COCONUT SHRIMP

Enjoy SeaPak Coconut Shrimp pan-roasted in this delicious combination of potatoes and vegetables.

Yield: 5



INGREDIENTS

1 pk.	18 oz SeaPak Jumbo Coconut Shrimp
4 Unit	medium red potatoes, cleaned and cut into large chunks
2 Unit	medium sweet potatoes, cleaned, peeled, and cubed
1 Unit	large purple onion, peeled and cut into 8 pieces
1 tbsp.	Vegetable oil

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Cook shrimp according to package directions
- 3 Line a baking sheet with parchment paper. Place the cut vegetables on the baking sheet and drizzle with the oil.
- 4 Sprinkle generously with salt and pepper and toss to coat. Spread in a single layer on the baking sheet and bake for 10 minutes.
- 5 Increase oven temperature to 425°F and add the coconut shrimp to the pan of vegetables.
- 6 Continue roasting for an additional 12 minutes. Serve together.