



SHRIMP SCAMPI FOIL PACKETS

Steam your shrimp and lock in the flavor of peppers and veggies to take your SeaPak shrimp scampi to the next level in these foil packets.

Yield: 4

INGREDIENTS

1 pk.	12 oz SeaPak Shrimp Scampi
1 Unit	small zucchini, thinly sliced
1 Unit	small yellow squash, thinly sliced
1 Unit	red bell pepper, seeded and thinly sliced
1/2 Unit	small red onion, very thinly sliced

DIRECTIONS

- 1 Heat outdoor grill to high. Cut 8 equal lengths of foil and make four piles that are two pieces of foil thick. Spray each double thickness of foil with non-stick cooking spray.
- 2 Layer the zucchini and yellow squash in the middle of the foil. Divide the shrimp scampi among the 4 packets and top with the red bell pepper and red onion.
- 3 Fold up the packets to seal in the steam. Place packets on the grill and cook until vegetables are tender (approximately 15 to 20 minutes).

