



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

Breaded Shrimp



the taste of fresh

CLEAN TAIL SHRIMP

soldier-packed in 3-lb. boxes. Uniform sizes for that perfect plate presentation. Deep fries to a golden brown.

AVAILABLE:

U/15 4/3 lbs.
16/20 4/3 lbs.
21/25 4/3 lbs.
26/30 4/3 lbs.

FRESH FACTS:

- Hand cut and breaded Vanamei shrimp
- Plump, sweet tasting shrimp with crisp Japanese-style breading
- Clean tail and perfect cut that will display well on any dish

Product of Vietnam

the taste of fresh serving suggestions

FRIED SHRIMP SCAMPI WITH CHERRY TOMATOES



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

8-10 pcs. **Breaded Shrimp**
U-15, 16-20, 21-25, or 26-30
2 garlic cloves, minced
1 cup melted butter
6 oz. dried linguini pasta
1 cup cherry tomatoes

2 tbsp. olive oil
1/2 cup dry white wine
Pinch of red pepper flakes
1/2 tbsp. chopped parsley
Salt and pepper to taste

DIRECTIONS

Cook pasta as directed. While pasta is cooking, start to sauté garlic in about 1 tablespoon of olive oil for 2-3 minutes; then deglaze pan with white wine. Add melted butter, cherry tomatoes and let simmer for 2 minutes. Remove from heat. Add parsley and red pepper flakes. When pasta is done, drain, add to scampi sauce and toss well. Fry shrimp and toss in garlic butter. Assemble plate with pasta in middle and surround it with fried shrimp tossed in excess garlic butter.

Yields 2 servings

FRIED SHRIMP WITH TOMATO BRUSCHETTA AND PARMESAN CHEESE FRIES



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

8-10 pcs. **Breaded Shrimp**
U-15, 16-20, 21-25, or 26-30
2 plum tomatoes, cleaned
and medium-diced
1/2 small onion, diced
Pinch of oregano spice

1 garlic clove, minced
1-2 basil leaves, chopped fine
1-1/2 cups heavy cream
10-12 oz. fresh cut French fries
1/2 cup parmesan cheese
1 tbsp. olive oil

DIRECTIONS

In a large bowl add diced tomatoes, oregano, onions, basil, garlic and olive oil. Mix well and let sit in refrigerator for flavors to combine. Reduce heavy cream by 1/2 and add 1/4 cup of parmesan cheese; season with salt and pepper to taste and keep warm off to side. Start to fry Shrimp and French fries. When done, assemble plate with fried shrimp topped with tomato bruschetta mixture along with Parmesan cheese sauce. Finally combine cooked fries and remaining parmesan cheese in a metal bowl and toss well to coat. Add to plated shrimp and serve. **Yields 2 servings**