

# Pacifica Seafood Mix



### RASTELLI SEAFOOD EXCLUSIVE!

Made with whole black tiger shrimp, whole clams and calamri rings. Tremendous versatility!

**AVAILABLE:** 4/5 lbs. Bags

#### FRESH FACTS:

- Fully cooked shrimp, whole cooked clams and sweet tender loligo calmari rings.
- No broken pieces in the mix; made to present as an entrée
- Add specialty sauce and create your own signature dish

## the taste of fresh serving suggestions

#### MEDITERRANEAN SEAFOOD SALAD OVER FRIZZY GREENS



**ESTIMATED COST TO PRODUCE** 

\$ PER PORTION

2 - 8 oz. Pacifica Seafood Mix1 cup of artichoke hearts cut in quarters

8-10 green olives with pimentos
1/4 cup of sweet roasted red peppers
cut julienne

8-10 whole grape tomatoes

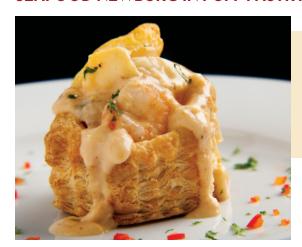
1/4 cup fennel cut julienne
1 cup of northern Italian dressing
Splash of balsamic vinegar
1/4 cup of crumbled goat cheese
1 tbsp. of chopped Italian parsley
8-10 oz. mixed garden greens

#### **DIRECTIONS**

Blanche Seafood Mix for 2-3 minutes. When finished, shock in cold water and set aside in refrigerator. Combine all remaining ingredients in a large bowl and toss well. Add seafood mix and toss. Serve over garden greens salad.

Yields 4-6 servings

#### SEAFOOD NEWBURG IN PUFF PASTRY SHELL



**ESTIMATED COST TO PRODUCE** 

\$ PER PORTION

16 oz. Pacifica Seafood Mix 1/4 cup flour 1/4 cup of melted butter 1 quart of heavy cream 2 tbsp. of tomato paste 1 tbsp. of Worcestershire sauce 1/4 cup of sweet sherry wine Salt and pepper to taste Pinch of sugar to taste Frozen puff pastry shells

#### **DIRECTIONS**

Begin by baking puff pastry shells as directed on package and set aside to cool. Next melt butter and add flour to make your roux. Then gradually add heavy cream. Add tomato paste, Worcestershire sauce, sherry wine, sugar, salt and pepper to taste, stirring for 10 minutes until thickened. Reduce heat, add 16 oz. Seafood Mix and simmer for an additional 10-15 minutes. Fill pastry shells with Newburg and serve. Yields 2 servings

