



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

Shrimp Cutlet



the taste of fresh

RASTELLI SEAFOOD EXCLUSIVE!

Contains whole shrimp blended with special seasonings and wrapped with a panko breading. Excellent flavor that will have them coming back for more.

AVAILABLE:

2 oz. Cooked Ptns.	2/16 ct.
4 oz. Portions	1/10 lbs.

FRESH FACTS:

- Whole shrimp wrapped in special seasonings with light panko breading
- Works well on a shrimp Po Boy Sandwich
- Add sauce and pasta for a unique dinner special

Product of Vietnam

the taste of fresh serving suggestions

SHRIMP CUTLET OVER LINGUINI WITH MARINATED ROASTED RED PEPPER SAUCE



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

4 pcs.- 2 oz. **Shrimp Cutlets**
12-14 oz. jar roasted red peppers
1 tbsp. of prepared pesto
Pinch of dried oregano spice
1-2 tbsp. olive oil

Splash of balsamic vinegar
Pinch of sugar
Salt and pepper to taste
Linguini pasta

DIRECTIONS

Begin by cooking off enough pasta for two servings and set aside for later use. Drain roasted red peppers and set liquid aside for use later. Cut peppers into thin strips and place in a bowl. Add prepared pesto, oregano, olive oil, balsamic vinegar, sugar, and season with salt and pepper to taste. Take half of marinated peppers and puree in food processor until smooth. Remove and add to remaining red peppers and heat slowly. Next, deep fry 4 pieces of 2 oz Shrimp Cutlets; while frying add cooked pasta to heated sauce and toss well. Serve pasta in bowl and add 2 pieces of fried shrimp cutlets on top, finishing with some of the roasted red puree sauce on top. **Yields 2 servings**

SHRIMP CUTLET SANDWICH WITH TARRAGON-CAPER MAYONNAISE



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

1/3 cup quality mayonnaise
2 tbsp. drained capers, finely chopped
1 tbsp. sweet gherkins finely chopped
1 1/2 tbsp. grated sweet onions
1 tbsp. chopped fresh tarragon leaves
1/4 tsp. of celery seed
1/4 tsp. (or more) hot pepper sauce
1/2 cup finely chopped celery heart with leaves

4 pcs. 4 oz **Shrimp Cutlet**
1 tbsp. butter room temperature
4 pcs. 4 inch round onion rolls
Tomato slices (optional)
Avocado slices (optional)
Thinly sliced butter lettuce (optional)

DIRECTIONS

Mix first 6 ingredients and 1/4 teaspoon hot sauce in medium bowl. Mix in celery. Season with salt and pepper and more hot sauce if desired. Next, deep fry 4 oz Shrimp Cutlets in fryer at 350 degrees for 5-6 minutes or until golden brown. While frying, spread butter on cut side of onion rolls, place on griddle and toast for 1-2 minutes, until golden brown. When done, spread mayonnaise over bottom of each roll and top with fried shrimp cutlet, tomato, avocado and lettuce, if desired. Place toasted onion roll on top and serve with a side of sweet potato fries. **Yields 4 servings**



Imported by Rastelli Seafood, Egg Harbor City, New Jersey