



Shrimp DELIVERS

The #1 Seafood- Shrimp are Ideal for Takeout & Delivery!

They hold their tender texture, shape, and flavor on-the-go and retain their moisture when reheated.

Shrimp are in Excellent Supply!

At record import levels, this sustainable protein is priced affordably.

Profit Boosting Protein!

Regarded as premium & healthy, shrimp delivers profit dollars.

Shrimp are Versatile- Inspiring a World of Menu Applications!

Sample these To-Go recipes!

Honey Lime Tequila Shrimp Tacos

Greek Shrimp Souvlaki

Shrimp Salad Po-Boy

Cooked Shrimp Peeled & Deveined (P&D*) Tail- On or Tail-Off Forms

- Convenient – just thaw & serve
Cooked P&D White Shrimp are ideal to serve both chilled or brought up to temperature
- Minimal labor & waste
- IQF – store frozen & thaw to order
- Year-round supply
- Accurate weights & counts
for consistency & predictable food costs
- Fully cooked means no further drop in size
- Lightly treated to enhance texture & yield
- Full traceability

Uncooked Shrimp Peeled & Deveined (P&D*) Tail-On or Tail-Off Forms

- Prep work is done
P&D White Shrimp are ready to cook
- Reduce labor & waste
- IQF – store frozen & thaw to order
- Year-round supply
- Accurate weights & counts
for consistency & predictable food costs
- Lightly treated to enhance texture & yield
- Full traceability

* P&D Shrimp are available in a wide range of sizes and forms. Select the most profitable option for your menu application!

Honey Lime Tequila Shrimp Tacos

Servings: 4

INGREDIENTS

For the Honey Lime Shrimp Tacos

- 2 pounds raw shrimp, peeled and deveined tails off
- 1 teaspoon coarse sea salt
- 2 tablespoons honey
- juice of 2 limes + 1 lime
- 1/2 cup tequila
- 1 medium onion, finely minced
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground chipotle (optional)
- 2 avocados, diced
- 1/2 head of white or red cabbage, thinly sliced

For the Slaw Dressing

- 1/4 cup freshly squeezed lime juice [about 2-3 limes]
- 1 teaspoon of Dijon mustard
- sea salt and pepper to taste
- 1/2 cup light, neutral oil, such as grapeseed

For the Chipotle Crema

- 1 cup sour cream or crème fraiche [low fat can be used]
- 1 to 2 pieces of chipotle chiles in adobo sauce [canned]

For Assembly

- 12 – 15 scratch or ready to serve yellow or white corn tortillas*
- a handful of cilantro, finely chopped

DIRECTIONS

1. Wash, peel, devein, and dry raw shrimps. Season with salt.
2. In a bowl, combine honey, lime juice, tequila, onion, cumin, and chipotle powder (if using). Mix well and toss shrimps in marinade. Chill up to 30 minutes in the refrigerator.
3. Heat grill to 400 F (205 C). Make sure to oil the grilles well.



*Honey Lime Tequila Shrimp Tacos –
Loyalty Assured*

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4. Grill shrimps until bright or just opaque, about 2 minutes each side. Flip the shrimp and cook for another 2 minutes or until they turn bright orange. Alternatively, you can also pan fry the shrimp. Set cooked shrimps aside.
5. Dice the avocados and squeeze juice from the remaining 1 lime.
6. Thinly slice the white or red cabbage.
7. To make the dressing for the cabbage slaw, put the lime juice, Dijon mustard, sea salt, pepper and oil in a jar or bowl. Whisk vigorously until it emulsifies.
8. Toss the red cabbage with the lime vinaigrette. Set aside.
9. Meanwhile, to make the chipotle crema, place the chipotles in the bowl of the food processor and give it a good whirl until it is smooth.
10. Stir in the sour cream or crème fraiche, mixing well until the color is even. Transfer chipotle crema in a squeeze bottle.
11. To assemble the tacos, heat tortilla in a dry pan, about 1 minute per side or until lightly browned or charred. Wrap tortilla in a cloth to prevent from drying out. Set aside, covered.
12. Place some diced avocados in the middle of the tortilla, followed by the red cabbage slaw. Add shrimp on the taco.
13. Drizzle with the chipotle crema and garnish with cilantro.

TAKEOUT & DELIVERY ORDERS

For Delivery or Takeout: Pack Grilled Shrimp in divided compostable box. Include the chipotle crema in covered portion cup.



Greek Shrimp Souvlaki

Servings: 4

INGREDIENTS

- 1 pound large shrimp, peeled & deveined
(Make with tail-off shrimp for take-out)
- 6 tablespoons fresh lemon juice, divided
- 2 teaspoons olive oil, divided,
plus additional for brushing grill
- 3 tablespoons chopped fresh dill, divided
- 1 tablespoon chopped fresh oregano
- 3/4 cup low-fat Greek yogurt, divided
- 2 garlic cloves, minced and divided
- 2 cucumbers (about 1 pound)
- Black pepper, to taste
- 1 pint cherry tomatoes (about 1/2 pound)
- 1 small red onion,
cut crosswise into 1/3-inch-thick rings
- 4 whole-grain flatbreads
- 8 small romaine leaves (optional)



*Shrimp Souvlaki –
As shown with festive tail-on shrimp;
Photo on page 5 shows To-Go option
with tail-off shrimp*

DIRECTIONS

Preheat grill.

1. Rinse shrimp, and pat dry. Stir together 2 tablespoons lemon juice, 1 teaspoon oil, and 1 tablespoon each dill and oregano in a medium bowl. Add the shrimp and toss to combine. Marinate, stirring occasionally, 10 minutes.

2. Stir together 1/4 cup yogurt, half of garlic, 2 tablespoons lemon juice, and 1 tablespoon dill in a serving bowl. With a vegetable peeler, cut cucumbers into lengthwise ribbons, discarding the largely seeded core. Toss cucumber ribbons with yogurt mixture and pepper, to taste.

3. Raita Sauce: Combine the remaining 1/2 cup yogurt with remaining 2 tablespoons lemon juice, remaining 1 tablespoon dill, and remaining garlic in a small serving bowl for raita sauce. Season with pepper, to taste.

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4. Toss tomatoes and onion with remaining 1 teaspoon olive oil in a bowl. Grill shrimp with tomatoes and onion in a lightly oiled well-seasoned cast-iron skillet or grill pan, turning once, 5 minutes or until shrimp are bright pink and cooked through, tomatoes are softened, and onion is golden brown and tender. Transfer to a plate; cover and keep warm.

5. Grill flatbread until golden brown and slightly crisp. Transfer to 4 serving plates; top evenly with cucumber salad, shrimp, onions, tomatoes, and romaine, if desired. Serve with raita sauce.

TAKEOUT & DELIVERY ORDERS

For Delivery or Takeout: Package in foil-backed parchment square. When rolled and secured to-go, place inside a bag or compostable box for easy transport. Consider including an extra serving of Raita Sauce for dipping.



*Shrimp Souvlaki – Packaged To-Go
with tender tail-off shrimp*

Shrimp Salad Po-Boy

Servings: 4

INGREDIENTS

- 1 tbsp. butter
- 1 lb shrimp, peeled & deveined, tails off
- 1/4 cup mayonnaise
- 1 tsp. grated lemon rind
- 1 tbsp. fresh lemon juice
- 1 1/2 tsp. chopped fresh tarragon
- 1/2 tsp. freshly ground black pepper
- 1/4 tsp. kosher salt
- 4 French Rolls
- 2 tsp. slivered green onion
or chopped fresh parsley Lettuce



Shrimp Salad Po-Boy

Making headlines in newsprint parchment!

DIRECTIONS

1. Preheat broiler to high.
2. Heat butter in a large nonstick skillet over medium-high heat; swirl to coat. Add shrimp to pan; sauté 4 minutes or until done. Place shrimp on a large plate; chill in refrigerator for 10 minutes. Coarsely chop shrimp. Combine chopped shrimp, mayonnaise, and next 5 ingredients (through salt) in a large bowl.
3. Open rolls without completely splitting; arrange, cut sides up, on a baking sheet. Broil 1 minute or until toasted. Place 1/2 cup shrimp mixture in each roll. Garnish each with fresh green onion or chopped parsley.

TAKEOUT & DELIVERY ORDERS

Suggested choice of pairings:

Classic or Seasoned French Fries, Sliced Fresh Fruit, or Colorful Cabbage Slaw

For Delivery or Takeout:

Roll the Shrimp Po-Boy in a sheet of interesting parchment, such as newsprint, which can serve as a fun and convenient placemat when eating.