

WILD ARGENTINE SHRIMP

ITEM #81502



**Pack size - 13-15 shrimp per lb - 2 lb bag
(approx 28 shrimp per bag) - \$36.00**

FEATURES & BENEFITS

Natural, sweet flavour with a tender, delicate texture. Convenient and easy to prepare - Sauté, Grill or Boil in minutes
Excellent to serve tossed in a salad (as shown) or with a side as an entrée

PRODUCT INFORMATION

Raw, Easy-Peel, Shell-On. Wild caught in the icy cold pristine waters of southern Atlantic Ocean in Patagonia, Argentina
The pure waters and nutrient rich ecosystem result in the shrimp's bright red colour, sweet flavour and tender texture
Free of artificial colors and flavors. Individually quick frozen for optimum freshness

COOKING INSTRUCTIONS - THAW BEFORE COOKING

- * Pre-heat air fryer to 400F - Cook for approximately 8-10 minutes
- * Heat 1-2 tbsp of oil of choice (olive oil is best) over MEDIUM-HIGH heat, add seasoning of choice and sauté for 2-3 minutes per side, turning once, until shrimp meat becomes bright red.
- * Baste shrimp with olive oil (or oil of choice) and salt, grill shrimp approximately 2-3 minutes per side turning once.
- * Oven - marinate shrimp with seasoning and oil of choice, heat oven to 375°, cook for approx 10 minutes.
Once removed sprinkle with fresh chopped parsley.



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