

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

OREGON PINK SHRIMP MEAT



Sea Port is committed to sustainability, as defined by the United Nations' Brundtland Commission (link: www.un.org/en/globalissues/environment). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs."

We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.



Specifications

Count per LB	250/350	
PACK	4/5 LB IQF Poly Bag	

For full package details, visit our website.

Cooked Oregon Pink Shrimp is a sweet flavored meat with a medium to soft texture that is perfect for making cold shrimp cocktails.

SEASONALITY Low High FLAV	LAVOR	TEXTURE
Jan Feb Mar April May June July Aug Sept Oct Nov Dec M	Mild Medium Strong Sweet	Soft Medium Firm Meaty

For more detailed seasonality, visit our website

RECIPE SUGGESTION



Creamy Shrimp & Pea Pasta

- ounces uncooked angel hair pasta, broken into pieces
- tablespoons butter pound Bay Shrimp
- garlic clove, crushed
- cup fat-free half-and-half
- 1/3 cup chopped fresh basil, divided
- 3/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper1/3 cup preshredded fresh Parmesan cheese
- 1¹/₂ cups frozen green peas

Cook pasta according to package directions, omitting salt and fat. Melt butter in a large nonstick skillet over medium heat. Add shrimp and garlic; sauté 4 minutes or until done. Add half-and-half, 3 tablespoons chopped basil, salt, and pepper; bring to a simmer, and cook, uncovered, 4 minutes. Add cheese, and cook 1 minute or until cheese melts. Place peas in a colander. Drain pasta over peas in colander. Add pasta and peas to shrimp mixture, and toss gently. Cook over low heat 2 minutes. Stir in remaining chopped basil. Serve immediately.

Preparation and cooking time: 20 mins Serves 4

http://www.myrecipes.com/recipe/creamy-shrimp-pea-pasta-10000001896293/

METHOD OF HARVEST: Wild Harvest; Double-rigged Otter Trawl COUNTRY OF ORIGIN: USA, FAO 67 & 77

131 7th Avenue, West, Kirkland, WA 98033 ph: (425) 827-2800 fx: (425) 827-7125

EAST COAST

536 Fayette Street, Perth Amboy NJ 08861 ph: (732) 826-9400 fx: 732.826.8195

e-mail: sales @cport.net

Nutrition Facts Total Fat 1g Saturated Fat 0g Trans Fat 0g Cholesterol 165mg Total Carbohydrate 0g Dietary Fiber 0g Sugars 0g Protein 18a /itamin A 0% * Vitamin C 09 Calcium 2% Iron 15%

INGREDIENTS: Shrimp, Salt.



Visit our website for more information on this item