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WILD MEXICAN WHITE SHRIMP

Litopenaeus stylirostris



GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

WILD MEXICAN WHITE SHRIMP (BLUE SHRIMP)



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	U/10-21/25
PACK	10/5 LB Block

For full package details, visit our website.

Wild Mexican White Shrimp (also called Mexican Blue Shrimp) has a robust shrimp flavor with a firm texture that is suitable for all cooking methods.



For more detailed seasonality, visit our website

RECIPE SUGGESTION



Shrimp Scampi

- INGREDIENTS:**
- 1 1/2 pound Wild Mexican Shrimp, shelled and deveined
 - Kosher salt and freshly ground black pepper
 - 2 tablespoons unsalted butter
 - 2 teaspoons minced garlic
 - 1/4 cup dry white vermouth
 - 1 tablespoon freshly squeezed lemon juice
 - 2 teaspoons finely chopped flat-leaf parsley leaves
 - 1/4 teaspoon grated lemon zest

DIRECTIONS:

Put the shrimp on a large pie pan or plate and pat them completely dry with a paper towel. Arrange the shrimp so they lay flat and are evenly spaced. Heat a large skillet over medium heat. Season the shrimp with salt and pepper. Add the butter to the skillet. When the foaming subsides, raise the heat to high, and invert the plate of shrimp over the pan so the shrimp fall into the pan all at once. Cook the shrimp, without moving them, for 1 minute. Add the garlic and cook for 1 minute. Turn the shrimp over and cook for 2 minutes more. Transfer the shrimp to a bowl. Return the skillet to the heat and pour in the vermouth and lemon juice. Boil the liquid until slightly thickened, about 30 seconds. Scrape up any browned bits from the bottom of the pan with a wooden spoon. Stir the zest and parsley into the sauce. Pour the sauce over the shrimp, season with salt and pepper to taste, toss to combine and serve.

Preparation and cooking time: 30 mins Serves 4

<http://www.foodnetwork.com/recipes/food-network-kitchens/shrimp-scampi-recipe/index.html>

Nutrition Facts

Serving Size 3 oz Cooked (85g)
Servings Per Container

Amount Per Serving	
Calories 110	Calories from Fat 10
% Daily Value**	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 170mg	57%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 18g	

Vitamin A * • Vitamin C 4%
Calcium 4% • Iron 15%

* Contains less than 2% of the Daily Value of this Nutrient.
**Percent Daily Values are based on a 2,000 calorie diet.

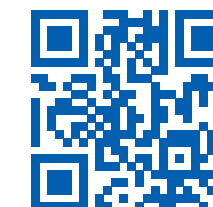
INGREDIENTS: Mexican White Shrimp.

METHOD OF HARVEST: Artisanal two person boats with nets in shallow bays
COUNTRY OF ORIGIN(S): Mexico, FAO 77

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