

# ARRIBA!™

## SWAI FILLETS

- ♦ Swai (*Pangasius hypophthalmus*) – a moist, sweet, mild flavored fish with a light flaky texture.
- ♦ Farm raised – state of the art inland pond farms provide superior consistency and traceability.
- ♦ Consistent and comprehensive testing – a thorough testing regime provides fish with the best water conditions and minimizes the impacts to natural resources.



- ♦ Integrated production – vertically integrated from hatchery, feed production and farming to processing of *Pangasius* fillets.

- ♦ Versatile – can be broiled, baked, sautéed or coated with bread crumbs and fried. The mild flavor lends itself to any favorite white fish recipe.

- ♦ Continuously available – all year round with fillets 3 to 16 ounces.

- ♦ International standards –

Suppliers operate their hatcheries and farms in accordance with BAP, ASC, BRC and AquaGap standards which guarantees food safety, traceability, environmental protection and social responsibility.

- ♦ Packed under strict HACCP controls – meets the requirements of the U.S. Food and Drug Administration.





# Blackened Arriba™ Swai with Avocado, Bacon and Tomato Vinagrette

## INGREDIENTS:

- 2 Arriba Swai portions
- Cajun spice rub (spice level to taste)
- 2½ tablespoons of olive oil
- 1 cup grape tomatoes, halved
- 1 small shallot minced
- 1-2 tbs red wine vinegar
- Mixed salad leaves
- 4 slices of crisp bacon
- 1 ripe avocado, sliced
- 2 Toasted buns
- Lemon juice
- Salt and pepper

Saute minced shallot in 1 tbs of olive oil until translucent. Add tomatoes, cook 3-4 minutes until softened. Add red wine vinegar and set aside.

Pat fish dry with paper towel, rub with Cajun spice. Using a non-stick fry pan and remaining oil, cook fish over medium high heat, turning once, until cooked through.

Arrange salad leaves, sliced avocado, blackened swai, bacon and tomato vinagrette on toasted bun. Season with fresh lemon juice, salt and pepper.  
(Serves 2)

## Nutrition Facts

60 Servings per container:	
<b>Serving size</b>	<b>4 oz. (112g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> .5g	<b>1%</b>
<b>Saturated Fat</b> 0g	<b>0%</b>
<b>Trans Fat</b> 0g	<b>0%</b>
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 470mg	<b>20%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 14g	
Vitamin D 0mcg	0%
Calcium 6.83mg	0%
Iron 0.12mg	0%
Potassium 200mg	6%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



Product of Vietnam.  
Farm Raised.

Ingredients: Swai, Water, Potassium Citrate, Sodium Triphosphate, Salt

Standard packing is skinless fillets  
IQF x 15 lbs  
or shatter packed x 22lbs

Please ask your Darik representative for more information.

### Case Configuration

1 x 15 lb.

### Dimensions

16"L x 11¾"W x 6¼"H

### Volume

.68 cu. ft.

### Pallet

10 per layer, 11 high

**Arriba™ brand is exclusively distributed by Darik Enterprises, Inc.**

1999 Marcus Avenue, Suite 212, Lake Success, NY 11042  
(516)355-7400 Fax: (516)775-1506  
Visit our websites: [www.shrimppeople.com](http://www.shrimppeople.com)

