



- Product of Nicaragua – regarded as one of the world’s finest sources of warm water lobster tails.
- Quality – the freshest tails from the Caribbean Sea, complemented by strong weights and counts.
- Fresh – the products are packed at the same facilities where they are landed immediately after being caught.
- Versatile – for any menu application, available in a full range of sizes from 5 to 20 ounces/tail.
- Continuously available – utilizing the capacities of two of the largest suppliers in the Caribbean, products are available throughout the year.
- 100% net weights – a truly “dry” pack, no water added.
- Compliant – Harvested in compliance with the Caribbean regional management regulation OSP-02-09.
- Packed under strict HACCP controls – meets the requirements of the U.S. Food and Drug Administration.
- Accurate – uniformly sized for consistent plating.
- Verified – processing plants are routinely audited by independent 3rd parties to ensure compliance and quality.
- Short transit time – enables rapid delivery of custom orders.



Panulirus argus



Lobster cioppino

INGREDIENTS:

- 2 6 oz split Nicaraguan lobster tails
- ¼ lb shrimp
- ½ lb cockles
- ½ lb cleaned mussels
- 2 tbs olive oil
- 2 garlic cloves, minced
- 3 scallions, chopped
- 1½ cups canned chopped tomatoes
- 3 tbs of tomato paste
- ½ cup dry white wine
- ½ cup seafood stock
- ½ lemon, juiced
- ¼ tsp dried basil
- a pinch of dried oregano
- ¼ tsp prepared horseradish
- salt and pepper
- chopped parsley for garnish

Saute garlic in olive oil until fragrant. Add chopped scallions, and continue to saute. Add tomatoes, tomato paste, white wine, seafood stock and the juice of one half of a lemon.

Season with dried basil, dried oregano, prepared horseradish and salt and pepper to taste. Simmer to reduce slightly.

Remove a ladle full of the sauce and place it in a pot large enough to hold the lobster tails. Steam the tails in the cooking liquid until done. Set aside and keep warm.

Nutrition Facts	
Serving size 100 grams	
Amount Per Serving	
Calories 90	Calories from fat 15
% Daily Value**	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 105 mg.	35%
Sodium 270 mg.	11%
Total Carbohydrate 3g	1%
Dietary Fiber 3g	0%
Sugar 0g	
Protein 16g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet, your Daily Values may vary higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 340mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

Add the shrimp, cockles and mussels to the original pot of sauce. Cook over medium-high heat until the cockles and mussels have opened. Add the lobster tails, ladle into bowls and garnish with fresh chopped parsley.

Serve with crunchy garlic toast.



C. Island Prime and Marazul products are also available as lobster tail splits and whole uncooked. Product of Nicaragua.

Standard presentation is individually wrapped lobster tails, packaged in 10 lb cases.

Available in sizes 5 to 20 ounces each (*Panulirus argus*)

Please ask your Darik representative for more information.

Case Configuration
1 x 10 lb.
Dimensions
16 "L x 12¼"W x 4½"H
Volume
.49 cu. ft.
Pallet
12 per layer, 12 high

C. Island Prime™ and Marazul™ brands are exclusively distributed by Darik Enterprises, Inc.

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