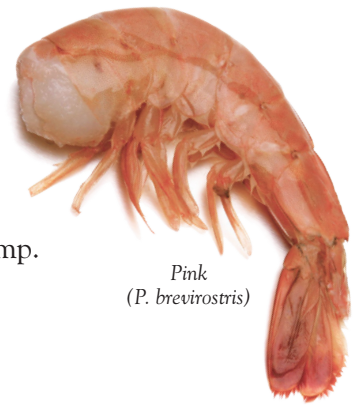




# Sea Deli™



White  
(*P. occidentalis*)



Pink  
(*P. brevirostris*)

Product of Panama – the resource for quality, sea caught shrimp.

•  
Wild caught – offers superior taste and texture.

•  
Turtle safe – compliance certified by the U.S. Department of State.

•  
Multiple species – fresh frozen whites, ambers and pinks.

•  
Versatile – different sizes and species  
suit any menu application.

•  
Chemical free – 100% free of chemical additives.

•  
HACCP compliant – ensures the quality that you deserve.

•  
Honest – full net weights and counts within the declared range.

•  
Sustainable – Government mandated conservation periods  
preserve the resource.



Amber  
(*P. californiensis*)



# Sea Deli™ Colossal Stuffed Shrimp

## INGREDIENTS:

- 12 jumbo shell-on  
Sea Deli™ shrimp
- 4 tbs butter
- 2 tbs olive oil
- 2 tbs minced shallot
- 2 cloves minced garlic
- ¾ cup white wine
- ¼ tsp red pepper flakes
- salt and pepper to taste
- 1 ½ cups homemade dry breadcrumbs
- 1 tbs chopped parsley

### Nutrition Facts

Serving size 4 oz. Raw (112g)  
Servings per container 20

#### Amount Per Serving

Calories 120	Calories from fat 15
<b>% Daily Value**</b>	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 170 mg.	57%
Sodium 170 mg.	7%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Sugar 0g	
<b>Protein 23g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 6%	Iron 10%

\* 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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

Count/Size Per Pound	Average Number of Shrimp per Serving
U/8	About 2
U/10	About 2
U/12	About 3
U/15	About 3
16/20	About 6
21/25	About 7
26/30	About 9
31/35	About 11
36/40	About 12
41/50	About 14
51/60	About 18
61/70	About 21
71/90	About 26
91/110	About 33

<b>Case Configuration</b>
10 x 5 lb.
<b>Dimensions</b>
13¾"L x 12"W x 16½"H
<b>Volume</b>
1.58 cu. ft.
<b>Pallet</b>
9 per layer, 3 high

Preheat oven to 450°. Peel shrimp leaving the tail segment intact. Butterfly.

Place butter and olive oil in a saute pan. When the butter is melted add the shallots and saute until translucent. Add the garlic. Cook till fragrant. Take care not to brown. Add the wine, red pepper flakes, salt and pepper and cook for a few minutes. Remove from the heat, add the breadcrumbs and parsley. Mix well.

Spoon the breadcrumb mixture over each of the butterflied shrimp. Using your fingers, gently shape each portion onto the shrimp, leaving the breadcrumb mixture loosely compressed.

Spray a cooking sheet with nonstick spray. Place the shrimp on the pan and bake in the top third of the oven for 10 to 12 minutes. Be careful not to overcook.

Remove from the oven, sprinkle with some lemon juice and serve immediately.



Product of Panama, wild caught

**Sea Deli™ 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 website: [www.shrimpeople.com](http://www.shrimpeople.com)

Standard packing is  
10 x 5 lb. headless shell-on

Predominant sizes: Whites and Ambers available in sizes U/8–21/25, Pinks available in sizes 16/20–71/90.

Please ask your Darik representative for more information.

