

A perfect complement to any dish, Toppits Cooked Shrimp Medley adds an extra element to the status quo. Peeled and deveined with the tail removed, simply defrost shrimp and add to tacos, pastas, stir-fry, or any shrimp dish. In addition, this product is low in fat, low in saturated fatty acids, and a source of protein.

- Firm, sweet shrimp that is mild in flavour creating a natural, clean taste with an outstanding shrimp bite
- Already cooked shrimp eliminates use of labour, while still allowing for shrimp applications
- Great menu options like gumbo, ceviche, stir-fry, salad and pasta topping and tacos.

## Recipe: Mediterranean Shrimp Ceviche

Serves 2-3

Ingredients:

3 lime juice

1 cup coconut milk

1 tbsp white onion, diced

1 clove garlic, chopped

1 teaspoon celery, diced

Salt to taste

Diced chili peppers

Coriander

Red onion, sliced

6 oz Toppits Cooked Shrimp Medley

Plantain chips (garnish)

Directions:

Mix the lime juice with coconut milk, onions, garlic, celery and chili. Let the mixture sit in the refrigerator for 10 minutes. Add shrimp, stir and finish with salt and coriander to taste. Once mixed, add chips on top and serve.



Shrimp Gumbo



Shrimp Ceviche

Toppits Item #	Description	Origin	Pack
PCSC6080WT10	Cooked Shrimp Medley (min 60 ct)	India/Vietnam	5/2 lb