













A healthier version of fried shrimp is now possible with **Portico Classic Quinoa-Crusted Shrimp**. Made with peeled and deveined, tail-off shrimp coated with a blend of panko rice crumbs and quinoa ancient grains, this breaded shrimp is lightly seasoned with garlic and herbs and completely gluten-free. It goes from freezer to fryer and is ready in minutes, cooking to a light and crisp texture that's great as an appetizer with dipping sauce, served on top of a salad or inside tacos.

Features and Benefits

- Made with on-trend ancient grains that serves as an excellent alternative to standard shrimp breading
- Labor-saving; goes from freezer to fryer for less preparation time and no waste
- Gluten-free; appeals to customers following a special diet
- Versatile product that can be used in a wide variety of applications such as appetizers, salads and tacos
- More than half (51%) of U.S. consumers think ancient grains have a positive impact on their health¹
- 40% of Americans aged 25 to 34 said they would consider using grains like quinoa and spelt as an alternative to traditional carbohydrates, compared with 33% of consumers overall and 26% of consumers age 65 and above 1

Source:

1 GlobalData Global Consumer Survey

Ingredients

SHRIMP, RICE FLOUR, WATER, YELLOW CORN FLOUR, MODIFIED CORN STARCH, CORN STARCH, QUINOA, SALT, VEGETABLE OIL (CANOLA &/OR SUNFLOWER), SUGAR, RICE STARCH, ANCIENT GRAIN FLOUR BLEND (WHOLE AMARANTH, WHOLE QUINOA), DEXTROSE, DEHYDRATED PARSLEY, GARLIC POWDER, TOASTED ONION POWDER, GRANULATED ROASTED GARLIC, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), PEA PROTEIN ISOLATE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), EXTRACTIVES OF PAPRIKA, CARAMEL COLOR, SEA SALT, METHYLCELLULOSE, YEAST, SPICE EXTRACTIVES, NATURAL FLAVOR, SODIUM BISULFITE (AS A PRESERVATIVE).

CONTAINS: CRUSTACEAN SHELLFISH (SHRIMP)

Menu Ideas

- Quinoa-Crusted Shrimp Salad: Baby kale salad topped with crispy fried quinoa-crusted shrimp, grilled green onions, Manchego cheese, thinly sliced garlic cloves and hazelnuts served with roasted red pepper vinaigrette*
- Peruvian Shrimp Tacos: Mini flour tortillas with quinoa-crusted shrimp, aji verde, yellow pepper salsa criolla, fresh sweet corn kernels and cilantro garnish*
- **Shrimp Noodle Salad:** Rice noodle salad with golden quinoa-crusted shrimp, sliced radishes, shaved carrots, chili peppers and mint leaves with lime garnish*
- Thai Shrimp & Grain Salad: Crispy fried quinoa-crusted shrimp in sweet chile sauce on fresh mint and rice noodles, marinated green papaya, forbidden black rice, roasted cashews and coconut shavings served with lime*

*pictured

Preparation & Handling

Keep frozen. Do not thaw.

• Fryer: Cook at 350°F for 3:15-3:30 minutes until internal temperature reaches 165°F or higher.

SUPC	Pack/Size	Brand	Description
7084419	4/3 lb.	PORT CLS	SHRIMP BRD TLOF QUINOA 28/35