



New Recipes to Lighten up your Spring Menu

Spring is here and tis the season to impress "mom"!

Create your own signature dishes for Mother's Day or try these recipes that will help you stay on trend with changing customer tastes. The Big Wave Shrimp Tacos with Mango Pico de Gallo recipe features Asian spices and the Seared Scallop and Spring Herb Salad will be perfect for a small plates menu. With these bold and unique flavor combinations, your menu is sure to be a crowd pleaser.

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Big Wave Shrimp Tacos with Mango Pico de Gallo

Ingredients:

- 9 ea. – Tiger shrimp (2191344 - Portico Bounty GH 26/30 ASIA)
- 3 ea. – 3 " Gyoza Wrapper
- 1 Tbl. – Togarashi (japanese chili spice blend)
- 1/4 Cup – Lettuce, finely shredded
- 1/4 Cup – Mango, diced
- 2 Tbl. – Green onion, sliced
- 1 Tbl. – Red onion, diced
- 1 Tsp. – Cilantro, chopped
- 1/2 ea. – Jalapeno, minced
- 1 Tsp. – Lime juice, fresh squeezed
- 1 Tsp. – Sugar (4782694 - Sysco Classic - SUGAR GRANULATED EXTRA FINE)
- to taste ea. – Salt and pepper
- 1/4 Tsp. – Sesame seeds, toasted

Instructions:

- Preheat deep fryer to 350.
- Deep fry Gyoza wrappers using a taco shell fryer or a paper plate folded in half to make the taco shells.
- Assemble the salsa: Combine the mango, red onion, green onion, cilantro, jalapeno, sugar, lime juice, sesame seeds and season with salt to taste. Set to the side.
- Season the shrimp with the Togarashi. Preheat a nonstick skillet over high heat. When hot, sear the shrimp very quickly 2 to 3 minutes and remove from the heat.
- Fill each taco shell with 1/3rd of the shredded lettuce, add three shrimp per shell and top with the salsa and serve.





Seared Scallop and Spring Herb Salad

Ingredients:

- 3 ea. – Sea scallops dry pack (1056803 - Portico Simply - SCALLOP SEA DRY IQF 10/20 NATL)
- 3 Oz. – Assorted fresh herbs (basil, chive, flat leaf parsley, etc.)
- 1 Cup – 4782694 - Sysco Classic - SUGAR GRANULATED EXTRA FINE
- 1/2 Cup – Rice wine vinegar
- 1 Cup – Cranberry juice
- 1 Tbl. – Olive oil
- to taste – Salt and pepper
- 1/2 Oz. – Parmesan, shaved

Instructions:

- Wash herbs.
In a sauce pan, combine the sugar, vinegar and cranberry juice. Bring to a boil and reduce heat to a simmer. Reduce until thick and syrupy, about 20 minutes. Set to the side
- Dry scallops and season both side with salt and pepper.
- Heat a nonstick skillet on high heat.
When hot add 1/2 the oil, add scallops and sear on each side for approximately 2.5 to 3 minutes till brown.
- Arrange the herbs on a service plate. Place the seared scallops on the plate, Drizzle herbs with the remaining olive oil. Drizzle the scallops with the gastrique, shaved parmesan and black pepper.