



BLUE WAVE CRUNCH

SHRIMP TAQUITOS

Southern Shrimp inspiration with a dash of Asian Soul – crispy taquitos filled with succulent shrimp, blending bold Southern flavors and Asian passion.

INGREDIENTS

Shrimp (treated by non-phosphate), coriander, corn, white onion, red chili, garlic, sugar, yeast extract, breadcrumb, chili powder, salt, lime juice, cumin seeds, wheat flour, baking powder, refined soybean oil, water.

Allergen Information: Contains crustacean (shrimp) and wheat.

Nutrition Facts

1 serving per container	
Serving size	100g
Amount Per Serving	
Calories	178
	% Daily Value *
Total Fat 3.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Sodium 407mg	18%
Total Carbohydrate 28g	10%
Total Sugars 1.5g	
Protein 8.8g	18%
Iron 0mg	0%
Potassium 0mg	0%

* The Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



COOKING INSTRUCTIONS



PAN FRY: Preheat a skillet to medium and add a little oil. Cook burgers for 4 to 5 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C).



CONVENTIONAL OVEN: Preheat oven to 400°F (200°C). Spray or oil a baking sheet. Place burgers on a sheet and bake on center rack for 7 to 8 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C). Oven temperatures may vary. Adjust cooking times accordingly.



AIR FRYER: Preheat the air fryer to 390°F (200°C) for 3 minutes. Spray the bottom of the air fryer basket lightly with oil. Put the shrimp burger in the air fryer basket and spray the burger lightly with oil.

Air fry for 5 minutes. Turn the shrimp over. Air fry for another 5 minutes. At this point the shrimp might be golden and crispy, or it might need another 5 minutes (it depends on your particular air fryer).

For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to an internal temperature of 165°F (73.89 °C)