

BREEZY BAY SHRIMP BURGER

Savor the flavors of the coast with our breezy bay Shrimp Burger, a mouthwatering blend of juicy shrimp, seasoned to perfection with the iconic flavours of the Chesapeake bay. This handcrafted patty delivers a savory, slightly spicy, and smoky taste that captures the essence of a classic seafood shack favorite.

INGREDIENTS

Burger Patty: Whole shrimp, Shrimp paste, Seasoning powder, Potato starch, Fresh chili, Green onion, Fresh parsley, Salt.

Allergen Information: Contains shrimp (crustacean shellfish).

Nutrition Facts

1 serving per container	
Serving size	4 oz (113g)
Amount Per Serving	
Calories	83.6
% Daily Value *	
Total Fat 0.5g	0.6%
Saturated Fat 0.1g	0.5%
Trans Fat 0g	
Cholesterol 65mg	21.6%
Sodium 531mg	23.1%
Total Carbohydrate 1.7g	0.6%
Dietary Fiber 0.2g	0.8%
Includes 0g Added Sugars	0.0%
Protein 13g	
Vitamin D 1.1mcg	5.7%
Calcium 27mg	2.1%
Iron 0.3mg	1.6%
Potassium 23.2mg	0.5%

* 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



GRILL: Preheat grill over medium heat. Thoroughly spray or oil the grill. Cook burgers for 4 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C).



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 8 minutes. Turn the shrimp over. Air fry for another 8 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)