

COASTAL KICK

PANKO SHRIMP BURGER

Turn up the heat with our Spicy Panko-Crusted Shrimp Burger, a bold and flavourful twist on a seafood classic. This handcrafted burger features a juicy shrimp patty, coated in a light, crispy panko crust and infused with a kick of spicy seasonings, delivering the perfect crunch in every bite.

INGREDIENTS

Burger Patty: Whole Shrimp, Shrimp Paste, Seasoning Powder (Salt, Spices), Potato Starch, Fresh Chili, Green Onion, Smoked Paprika, Salt.

Coating: Pre-Dusting Powder (Wheat Flour, Corn Starch, Salt), Batter Mixing Powder (Wheat Flour, Leavening Agents, Spices), Spice Powder (Paprika, Garlic, Black Pepper), Panko Breadcrumbs (Wheat Flour, Yeast, Sugar, Salt).

Allergen Information: Contains Shrimp (Crustacean Shellfish), Wheat,

Nutrition Facts	
1 serving per container	
Serving size	4 oz (113g)
Amount Per Serving	
Calories	181
	% Daily Value *
Total Fat 3.5g	4.5%
Saturated Fat 1.5g	7.5%
Trans Fat 0g	
Cholesterol 65mg	21.6%
Sodium 531mg	23.1 %
Total Carbohydrate 28.3g	10.3 %
Dietary Fiber 0.2g	0.8%
Includes 0g Added Sugars	0.0%
Protein 9g	18.1%
Vitamin D 1.1mcg	5.7%
Calcium 27mg	2.1%
Iron 0.3mg	1.9%
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



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)