

# LAGUNA COVE SHRIMP BURGER

Our savory shrimp sliders are infused with fresh herbs and a perfectly balanced blend of spices. It's a deliciously refined take on a classic.

## INGREDIENTS

**Burger Patty:** Whole Shrimp, Shrimp Paste, Seasoning Powder, Potato Starch, Fresh Chili, Green Onion, Salt.

**Allergen Information:** Contains shrimp (crustacean shellfish).

Nutrition Facts	
1 serving per container	
Serving size	4 oz (113g)
Amount Per Serving	
<b>Calories</b>	<b>82.7</b>
	% Daily Value *
<b>Total Fat</b> 0.3g	0.4%
Saturated Fat 0.1g	0.5%
Trans Fat 0g	
<b>Cholesterol</b> 65mg	21.6%
<b>Sodium</b> 531mg	23.1%
<b>Total Carbohydrate</b> 1.7g	0.6%
Dietary Fiber 0.2g	0.8%
Includes 0g Added Sugars	0.0%
<b>Protein</b> 13g	
<b>Vitamin D</b> 1.1mcg	5.7%
<b>Calcium</b> 27mg	2.1%
<b>Iron</b> 0.3mg	1.6%
<b>Potassium</b> 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).*