

SHRIMP SCAMPI

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
199 cal	6 g	24 g	9 g	210 mg	583 mg	61 mg

Ingredient

SHRIMP,RAW,PEELED,DEVEINED
 TOMATOES,CANNED,DICED,DRAINED
 MARGARINE,MELTED
 JUICE,LEMON
 GARLIC POWDER
 SALT
 PARSLEY,DEHYDRATED,FLAKED
 PEPPER,BLACK,GROUND
 BREADCRUMBS

Weight

30 lbs
 3-3/4 lbs
 2 lbs
 1 lbs
 9-1/2 oz
 1-7/8 oz
 5/8 oz
 3/8 oz
 1 lbs

Measure

1 qts 2-3/4 cup
 1 qts
 1-7/8 cup
 2 cup
 3 tbsp
 3/4 cup 2 tbsp
 1 tbsp
 1 qts

Issue**Method**

- 1 Rinse shrimp; drain. Place 7-1/2 pounds shrimp in each steam table pan.
- 2 Add 2 cups tomatoes to each pan.
- 3 Combine margarine or butter, lemon juice, garlic, salt, parsley, and pepper. Blend well; mixture will separate.
- 4 While stirring, ladle about 14 ounces scampi sauce over shrimp and tomatoes in each pan. Toss lightly but thoroughly.
- 5 Cover, using a convection oven, bake 15 minutes at 350 F. on high fan, closed vent; uncover, stir; bake 5 minutes or until shrimp are done. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove from oven.
- 6 Evenly sprinkle 2 cups breadcrumbs over top of each pan. Stir to blend crumbs with liquid to thicken sauce. Serve with steamed rice or pasta.