

SAUTEED ANCHO AGAVE SHRIMP

HARAHAN ONLY

6/3/2024

Plate: Canoe

To Go: 1 Compartment w 2oz. Souffle Cup

STEP #1: INGREDIENTS

- 3 each [Tortilla Chips](#) (Can be 1 day old)
- 1 each [Sweet Vinegar Slaw Portion](#)
- #20 scoop [Ancho Onion & Pepper](#) (lightly filled - NOT PACKED)
- 1vz [Ancho Agave Vinaigrette](#)

SETUP / GARNISH

- 1 each [Grilled 40/50 Shrimp \(4wz\)](#)
- 7 lines [Ancho Agave Vinaigrette](#)
- 1 TBL [Southwest Herbs](#)
- 2 each [Lime Wedges](#)

STEP 1: TO COOK

1. In a small stainless steel mixing bowl, add the tortilla Chips, Sweet Vinegar Slaw portion, Ancho Onion & Pepper, and the Vinaigrette. Using tongs, **gently mix until all ingredients are evenly coated with the vinaigrette. WHILE MIXING, use the tongs to break the chips into pieces no larger than 1".**

*****See " Video - Mixing Slaw for Ancho Agave Shrimp "*****

SET UP / GARNISH

1. Transfer and spread the contents of the mixing bowl into the bottom of the canoe while leaving 2" of white space at each end of the plate.
2. Once cooked, remove the shrimp from the flattop, and mound on top of the mix, while still maintaining the 2" of white space at each end of the plate.
3. Horizontally squeeze 7 lines of the vinaigrette **evenly** over the shrimp.

*****See " Video - Sauce Lines on Ancho Agave Shrimp "*****

4. **Evenly** sprinkle the southwest herbs over the shrimp.
5. Place the lime wedges in an X shape on the right side of white space of the plate.
NOTE: When serving To Go, the vinaigrette that is squeezed over the shrimp must be served in a plastic souffle cup. The slaw portion is still mixed with vinaigrette.

