

Langostino Lobster Meat



These wonderful bite size langostino lobster tail meats are packed from Chilean Langostino which are caught in the crisp, clean ocean waters off the coast of Chile. Langostino meat goes well with pastas, steak, fish, and a variety of other foods. An update on Surf and Turf could be a 2-4 ounce portion of quick-grilled Langostino meat served with a lemon-garlic drawn butter and a perfectly broiled steak. In South America, Langostino meat is prepared "pil-pil"; a preparation of shellfish quickly sautéed in hot olive oil, fresh minced garlic, and ground cayenne or crushed red-pepper flakes. "Pil-pil" (peel-peel) can be served as a lone entrée accompanied by a tossed green salad and crusty French bread, or as a topper for pasta or rice. From cold, fresh salads to steaming, creamy bisques, Langostino meat is flavorful, versatile and attractive.

Product Information

- 4 x 5 pound IQF pack
- Count: 60-90, 90-110,
- Compliant with USDA's Country of Origin Labeling (COOL) requirements
- Product of Chile
- Wild Caught and sustainable
- Species: Cervimunida Johni, Pleuroncodes monodon
- Ingredients: Langostino
- From a MSC certified fishery

Product Presentation

- Cooked and ready to eat

Serving suggestions

- Steak and Langostino
- Langostino Melt Sandwich
- Sautéed with garlic and pepper flakes over rice
- Salads
- Stuffed Seafood or Chicken
- Langostino Roll
- Langostino Pasta
- Tacos & Burritos

The 2,650 mile Chilean coastline is a resource rich with many species of fish and shellfish

Chilean Langostino Lobster Rolls

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|-------------------------------|--|
| 2 Lbs. cooked langostino Meat | 2 bunches scallions, white and light green |
| 2 celery stalks, finely diced | parts only, thinly sliced |
| Juice of 1 lemon | 1/2 cup mayonnaise |
| Salt and pepper to taste | 8 to 10 rolls or hot dog buns |
| Leaf lettuce | 2 Tomatoes sliced |

Combine the langostino meat, scallions, celery, lemon juice, mayonnaise, salt, and pepper. Cover and refrigerate for 30 minutes. Toast buns until lightly browned. Divide chilled langostino mixture onto half of each roll, and then place some of the lettuce and tomato on the other half. Serve immediately.

For additional information contact:

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CHILEAN LANGOSTINO MEAT

SPECIES : Cervimunida Johni, Pleuroncodes monodon
 PACK SIZE : 4X5 Lb
 COUNTRY OF ORIGIN : Chile
 COOL COMPLIANT : Yes
 HARVESTED : April - November
 STORAGE : Keep Frozen
 MASTER CASE : 18 X 12.5 X 7.255
 NET WEIGHT : 20 Lbs.
 GROSS WEIGHT : 24 Lbs.
 CUBE : 0.944
 TIE & HIGH : 8 X 7
 UNIT UPC CODE :
 MASTER CASE GTIN AAAA : 10018374012076
 MASTER CASE GTIN AAA : 10018374011154

Nutrition Facts	
Serving Size 3 OZ, (85 g) 3 oz	
Amount Per Serving	
Calories 60	Calories from Fat 5
Total Fat 0.8g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 95mg	32%
Sodium 270mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugar 0g	
Protein 16g	
Vitamin A 4% • Vitamin C 0%	
Calcium 6% • Iron 6%	
Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

