

Shell-on Langostino



A fun treat, these wonderful bite size langostino lobster tails are packed from Chilean Langostinos caught in the crisp, clean ocean waters off the coast of Chile. Langostinos go well with pastas, steak, fish, and a variety of other foods. Serve Sautéed in olive oil, garlic and a dash of red pepper flakes with a salad and crusty bread for a scrumptious peel and eat meal. Add steamed langostino tails to a crab feed with drawn butter for dipping.

Our product, with its amazing colorful presentation, would make a great addition to any seafood counter. The brilliant unique look of the langostino will draw the curious to your counter where you can make the sale.

- 4 x 5 pound IQF pack
- Count: 40-60, 80-110
- Compliant with USDA's Country of Origin Labeling (COOL) requirements
- Product of Chile
- Wild Caught and sustainable
- Species: Cervimunida Johni, Pleuroncodes monodon
- Ingredients: Langostino, water, salt

Product Presentation

- Cooked and ready to eat

Serving suggestions

- Steak and Langostino
- Cioppino
- Sautéed with garlic and pepper flakes
- Warmed or cold for Seafood Buffet
- Peel and Eat Langostino
- Seafood Feast
- Garnish
- Poki

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

Spicy Garlic Peel-and-Eat Langostino Serves 6 to 8

1 pound shell on Langostino
1-2 Tablespoons of olive oil

3-4 Cloves of garlic crushed
½ teaspoon Red chili pepper flakes or more to taste

Heat olive oil in large pan on medium heat. Add crushed garlic cloves and pepper flakes sautéing for one to two minutes until fragrant. Add thawed langostino tails and sauté until warmed about three to five minutes.

Serve with a prepared dipping sauce or mix a spice blend with mayonnaise and lemon juice.

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