

FULLY COOKED PORK ROAST IN GRAVY

ITEM #92032 PACK SIZE - 8 ROASTS X 575 GR
10.15 LB BOX | \$67.00 CASE

Pork Pot Roast (Fully Cooked) in Gravy

Our fully cooked Pork Pot Roast is a culinary masterpiece waiting to entice your tastebuds. Crafted with premium ingredients and expertly seasoned, this pork roast promises a burst of flavour in every bite.

Elevate your dining experience with this fully cooked entree! Add your favourite side dish if desired and enjoy!

Preparation:

This is a heat & serve product.
Simple thaw and reheat.



PORK CARNITA FULLY COOKED

ITEM #92852 - PACK SIZE - 3 PACKS X 500 GR EACH
3.30 LB CASE | \$28.00 CASE

What is Carnitas:

Carnitas translates literally as "little meats". It is a Mexican dish made by braising pork until it yields fall-apart tender meat which is then cooked over high heat.

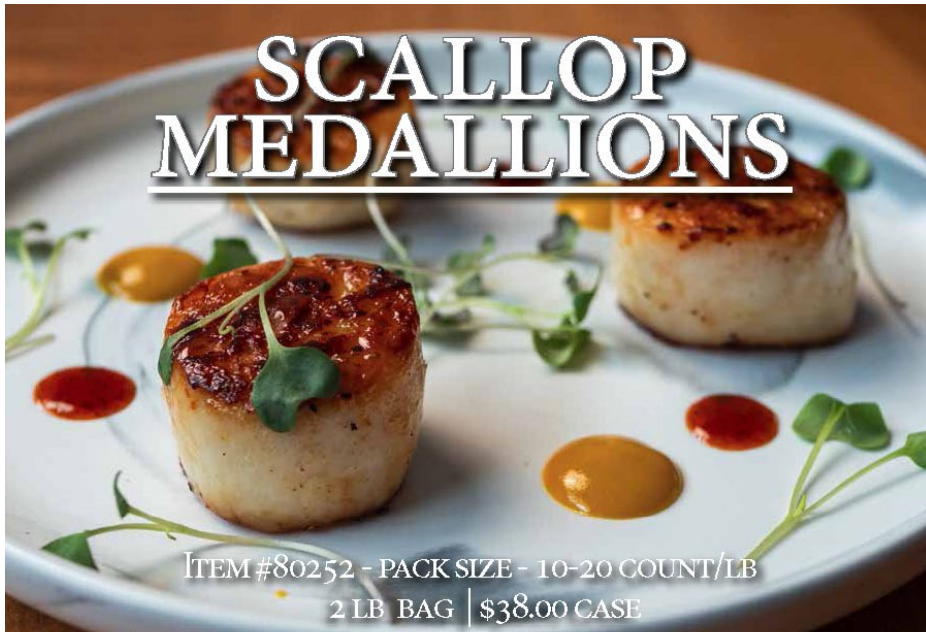
The result is fantastically rich shredded pork that is both tender and has some crunch to it. It is the type of meal that you are going to want to share, not just because it tastes great, but because it makes you look like a genius cook.

Carnitas are super versatile. Below are some suggestions on how to serve this amazing product.

Applications:

- * Tacos
- * Quesadillas
- * Burritos
- * add them to Nachos
- * Poutine Topper
- * Served with Rice
- * Add them to a Salad





ITEM #80252 - PACK SIZE - 10-20 COUNT/LB
2 LB BAG | \$38.00 CASE

What is a Scallop Medallion:

The Scallop Medallions are made from whole Patagonian scallops bound together with a fish gelatin, giving you a larger scallop. They are crafted with the simple ingredients of scallops (*zygochlamys patagonica*) fish gelatin (cod, haddock, pollock), and salt.

Cooking Instructions:

Stove Top/Frying Pan - From Thawed

- Heat a heavy bottomed pan on Med/High
- Pat dry scallop medallions with paper towel
- Season with salt, pepper, and cooking oil
- Add a small amount of oil to the pan and add the seasoned medallions
- Turn occasionally to cook evenly and prevent burning
- Scallop medallions are done when cooked to a minimum internal temperature of 145F (Do not eat raw)
- Cook time is approximately 8-10 minutes (appliances vary, these are guidelines only)
- Serve immediately

Air Fryer Method - From Thawed

- Heat Air fryer to 200C/400F
- Pat dry scallop medallions with paper towel
- Season with salt, pepper, and cooking oil
- Place scallop medallions in Air Fryer for 8-10 minutes
- Turn medallions halfway through cooking to promote even cooking/browning
- Scallop medallions are done when cooked to a minimum internal temperature of 145F (Do not eat raw)
- Cook time is approximate (appliances vary, these are guidelines only)
- Serve immediately



ITEM #80312- PACK SIZE - 21-25 CT/LB
2.00 LB BOX | @ 48-50 PCS | \$30.00 CASE

Tempura Shrimp

Hand-dipped in an authentic Tempura-Style batter. Crisp and crunchy coating. Make Tempura Shrimp the main event! No more is shrimp only an appetizer. Get creative and make this Tempura Shrimp the star of your next center-of-the-plate offering.

Pair with various rice dishes, grilled vegetables and sweet and savoury dipping sauces. Individually quick frozen product that allows for easy separation, maintaining the integrity of each piece.

Cooking Instructions

- Deep Fry:** Cook from frozen for 3 to 4 minutes until golden brown.
- Convection Oven:** Preheat oven to 400°F. Bake for 10 minutes. Turn and cook for an additional 4-6 minutes or until cooked through.

