

Whats for dinner Canton.com
Chef Herrera, C.C.E.

Menu Item	<i>Lime Roasted Shrimp in Wonton Cup</i>
Number of Portions	6
Portion Size / Yield	<i>n/a</i>
Cooking Method	OVEN ROASTING
Temperature	150°F
Equipment needed	<i>Cutting board, knife, mini-muffin pans</i>

Ingredients:

Amount	Item
12	<i>Shrimp, deveined and rinsed with cold water (16 count size, Colossal)</i>
2 tablespoons	<i>Olive oil</i>
1/2 a lime	<i>Fresh Lime juice</i>
1/2 teaspoon	<i>Chili powder</i>
1/2 teaspoon	<i>Salt</i>
1/2 teaspoon	<i>Garlic powder</i>
1/2 teaspoon	<i>Paprika</i>
12	<i>Wonton skins</i>
	SOUR CREAM MIXTURE
1/2 Cup	<i>Sour Cream</i>
1/2 a lime	<i>Lime Juice</i>
AS NEEDED	<i>Chopped Cilantro</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. Grease mini muffin pans and place a won ton sheet in each mini-muffin. Place into a 400°F oven for ten minutes. Remove them from oven and set aside.
2. Toss the shrimp in the, olive oil, lime juice.
3. Place into a 400°F oven for ten minutes, internal temperature should be at 150°F. Remove them from oven and let them rest for five minutes.
4. **Assembly:** Place a dollop (1/2 teaspoon into each cooked won ton. Place a shrimp on top. Garnish with chopped Cilantro

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.