

## **Pink Hopper Shrimp**

You don't have to go all the way to Guyana for the best tasting shrimp on the planet— but we do! Our Pink Hopper Shrimp is caught wild, frozen immediately at sea, and then shipped to us here at Stauffers. We steam it, add our own seasonings, and chill it to lock in the flavor. The results? The firmest, sweetest shrimp around.

We offer the pink hopper shrimp in four sizes. Steamed or raw. Perfect for an appetizer or a meal.

### Simple Shrimp Alfredo

1 lb pink hopper shrimp shell off

1 lb Delallo Fettuccine (cooked to package specifications), strained

1 jar Bella Sun Luci Sun Dried Tomato Pesto Sauce with Pine Nuts

1 jar Delallo All Natural Alfredo Sauce

1. In a large pan lightly sauté shrimp with 4 tablespoons of Sun Dried Tomato Pesto Sauce.
2. Meanwhile, bring a pot of water to boil and boil Delallo Fettuccini for 10 minutes. Strain and set aside.
3. When shrimp is just about cooked (turning a brighter pink), add jar of Delallo All Natural Alfredo Sauce.
4. When sauce is warm, toss in cooked pasta. Stir. Serve and enjoy!