



**Lean  
On  
Me**

Good things  
come from  
**Sysco**<sup>™</sup>  
Sysco Northern New England

## Maine Shrimp Scampì

Orzo, Artichokes, Wild rice, Sun dried Tomatoes, Mushrooms, And Scallions



Entrée Cost: \$2.84  
Min. Selling Price: \$7.99

**Profit:**  
**\$5.15**

### **Wait staff description:**

*Our featured special this evening is native Maine Shrimp in a rich garlic butter tossed with orzo, artichokes, sun dried tomatoes, wild rice and scallions.*

Recipe on back

## COST BREAKDOWN

	PLATE/SERVING	TOTAL	%
PRICE:	\$7.99	\$7.99	
COST:	\$2.84	\$2.84	35.53
PROFIT:	\$5.15	\$5.15	64.47

You can view the Lean On Me Archive on our website at: [www.sysconne.com](http://www.sysconne.com).

Ask your Marketing Associate for more details!

## Ingredients

SUPC	DESCRIPTION	BRAND	SEQ	QTY	TYPE	UNIT COST	XCOST
1607878	SHRIMP RAW 90 110 CT MAINE	TANGSEA	1	6.00	OZ	\$0.22	\$1.29
5760545	PASTA ORZO TOSCANO	SIMPLT	2	5.00	OZ	\$0.22	\$1.11
1908342	PARSLEY BUNCH FDSVC	SYS IMP	3	1.00	TB	\$0.07	\$0.07
5975016	SPREAD GARLIC	AREZZIO	4	2.00	OZ	\$0.15	\$0.30
5934294	OIL OLIVE BLEND 90/10	AREZZIO	5	1.00	OZ	\$0.06	\$0.06

Serves 1  
for \$7.99

## Directions

1. Prepare the orzo according to package directions, reserve and keep warm.
2. Heat a sauté pan over medium heat; add the oil and shrimp, sauté for 1 minute. Add the garlic butter and orzo, sauté until the shrimp are just cooked. Season with salt and pepper, garnish with the chopped parsley.
3. Place the scampi on a warm plate and garnish with a lemon wheel and parsley sprig.

## Chef's Suggestions

Make this dish seafood scampi with the addition of fresh scallops, SUPC# 6471932 and mussels, SUPC# 4791521. Omit the garlic butter add a variety of seafood and toss with basil pesto, SUPC# 7129448, garnish with Parmesan cheese, SUPC# 6160514.