



Pesto Shrimp & Cauliflower Rice Burrito

Prep time: 26 Cook Time: 28 Servings: 12

Combo/Fusion,Entrees,Wraps,Catering,Casual Dining,FSR/QSR,Seafood,Grab & Go

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wraps	10250		12 Each
Basil Pesto		prepared	1 cup
Large Shrimp		31/35, peeled and deveined	4 Lbs.
Olive Oil			As Needed
Salt			As Needed
Black Pepper			As Needed
Onion		small diced	2 cup
Garlic cloves		minced	1/4 cup
Riced Cauliflower			48 Oz.
Vegetable Stock		prepared	1 1/3 cup
Heirloom cherry tomatoes, halved, roasted with garlic and olive oil			12 cup
Pickled red onions, prepared			3 cup



Instructions

1. Combine and toss shrimp and basil pesto, then marinate for up to 4 hours under refrigeration.
2. Remove shrimp from pesto, season with salt and pepper. Heat olive oil in large sauté pan, add pesto-marinated shrimp and sauté in batches for 2-3 minutes per side or until cooked through. Reserve warm.
3. In a separate large rondeau pan, heat olive oil, add onion and sauté 4-5 minutes or until translucent, add garlic and sauté 1 more minute. Add chopped cauliflower and vegetable stock, cook for 8 minutes or until just tender. Reserve warm.
4. To prepare single serving, place 1 warm wrap on work surface. Top center of wrap with $\frac{3}{4}$ cup sautéed cauliflower rice and layer with 8 shrimp, $\frac{1}{2}$ cup roasted tomatoes, and $\frac{1}{4}$ cup pickled red onions. Roll into burrito and serve immediately.

