

# FRESHLY CAUGHT & CRAFTED

INSPIRED SEAFOOD RECIPES



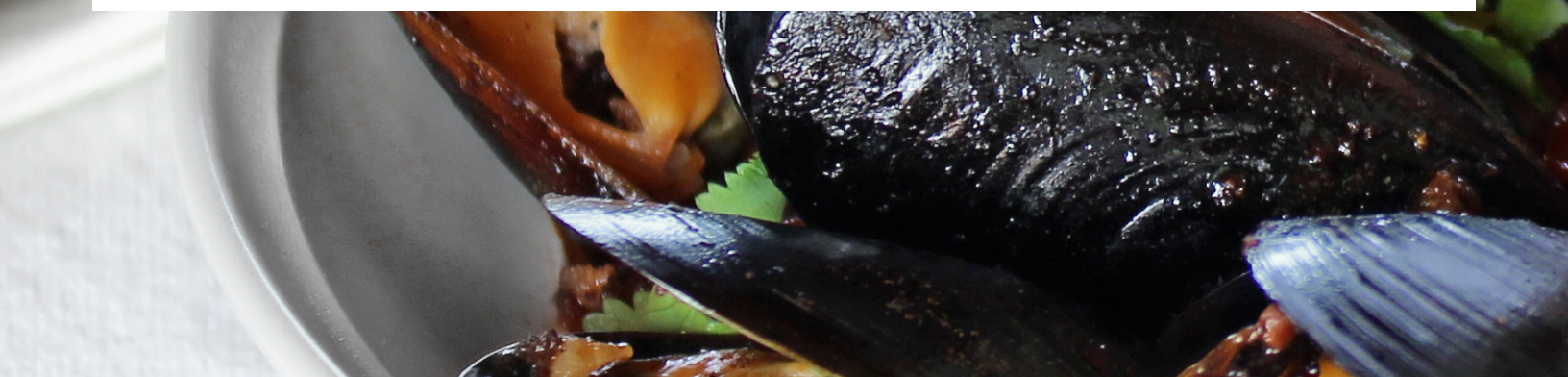
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# INTRO

When a restaurant doesn't specialize in seafood, it always seems like seafood items don't get the same love as the rest of the menu. What's up with that? Ya see, our chefs daringly disagree. We're dropping the anchor on that nonsense. It's time to get creative with crab, saucy with shrimp, spicy with salmon ... we think you get the point. Our team of chefs tied up our lobster bibs and traveled the states in search of the best dang seafood dishes we could find, from beachside clam shacks to fancier 4-star finds, and we're here to tell you your diners are dying to try these dishes that are too intimidating for them to make at home.

Sure, shrimp cocktail and crabcakes are menu mainstays. But dig deeper and you'll find a whole mess of authentic, traditional, simple techniques and flavors. Do them well, make them your own, keep your trend-seeking diners fascinated and full and they'll be beating down your door for more. What are you waiting for? Get out there and "seas the day"!



If you think introducing new, finger lickin' seafood dishes to your menu will have you ready to jump overboard, think again. We've got the perfect, easy solution for your seafood success. Say hello to the new Knorr Professional Ultimate Liquid Concentrated Seafood Base. Think of it as your "Wham Bam Thank You Ma'am" back-of-house secret weapon. No shortcuts, just true flavor you can rely on for consistency, versatility and time-saving scratch seafood flavor.

Made from shrimp and lobster, this super convenient liquid base dissolves instantly, so you can put down that whisk and worry about more important things, like checking in that seafood delivery that just hit the back dock. Go traditional and use it for soups, stocks and sauces. Or get inspired and use it in its concentrated form to drizzle, glaze, grill or sauté. With ingredients you can feel good about, we know this'll be a winner in your kitchen.

- No artificial flavors, colors or preservatives
- Gluten-free
- No added MSG
- Shelf-stable



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## BAYOU SHRIMP AND GRITS

Call it "soul food", call it "southern comfort", or just call it a bowl full'a goodness. Creamy grits and Cajun-spiced shrimp take your guests' taste buds on a journey to America's heartland.

### — INGREDIENTS Serves: 4

#### FOR THE GRITS

2 cups	Yellow, cornmeal grits, medium grind
<b>6 cups</b>	<b>Prepared Knorr Liquid Concentrated Base, Chicken</b>
1 tbsp	Salt
½ cup	Parmesan, grated
½ cup	Butter

#### FOR THE SHRIMP

24	Shrimp (16/20), peeled and deveined	1 tsp	Smoked paprika
8 oz	Bacon lardons	1 tbsp	Paprika
2 tbsp	Butter	1 tsp	Cayenne
1	Onion, small dice	<b>3 cups</b>	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>
1	Green bell pepper, small dice	To taste	Salt and pepper
1	Celery stalk, small dice	¼ cup	Parsley, flat leaf, chopped
¼ cup	Garlic, sliced thin	¼ cup	Green onion, sliced
1	Bay leaf		

### — DIRECTIONS

#### FOR THE GRITS

1. Bring the prepared Knorr Chicken LCB to a boil. While whisking, add the grits in a slow, steady stream.
2. Reduce heat and stir often for about 45 minutes.
3. Add parmesan, butter, and salt. Keep covered in a steam well.

Note: You can presoak the grits the night before to reduce cooking time.

#### FOR THE SHRIMP

1. In a large sauté pan, render the bacon until crispy. Remove with slotted spoon. Remove all but 1 tbsp of the rendered bacon fat.
2. Add the onion, bell pepper, celery, garlic, and bay leaf. Season with salt and sauté until soft.
3. Sprinkle in the spices and cook for 20 seconds.
4. Pour in the Knorr Seafood LCB and deglaze the pan. Cook for a few minutes to bring out flavors and reduce slightly. Set aside.
5. Heat the same pan again over medium-high heat. Add 2 tbsp of butter.
6. Sear shrimp for 1 minute, then pour in the sauce. Bring to a boil and cook until shrimp are cooked through. Season.
7. To plate, ladle 1 cup of the prepared grits into the bottom of a bowl. Spoon over the shrimp and sauce. Garnish with parsley and green onions.



## BUTTERMILK FRIED SOFT-SHELL CRAB SANDWICH

You want to get serious with your sandwiches? Soft-shell crab means no diggin' out the flesh with the fingers. Buttermilk batter that baby and shove it between a soft bun, dripping with spicy mayo that'll have diners wiping the corners of their mouths and saying "oh yeah".

### — INGREDIENTS Serves: 10

#### BUTTERMILK BATTERED CRAB:

2 cups	Soft-shell crabs, cleaned
6 cups	Buttermilk
¼ cup	<b>Knorr Liquid Concentrated Base, Seafood</b>
4 cups	Flour, generously seasoned with salt and pepper
For frying	Canola oil

#### SPICY MAYO:

2 cups	<b>Hellmann's Spicy Mayo Dressing and Sandwich Spread</b>
¼ cup	Sriracha sauce
1 tsp	Garlic powder
¼ cup	Lime juice
2 tbsp	Honey

#### TO SERVE:

10	Brioche buns
2½ cups	Romaine lettuce, chopped
2½ cups	Diced tomato

### — DIRECTIONS

1. Place the cleaned soft-shell crabs on paper towels so they stay dry. Combine the buttermilk and Knorr LCB.
2. Dip the crabs in the flour, then in the buttermilk mixture, then in the flour again to coat evenly. Fry for about 5 minutes, flipping the crabs once, until they are golden brown.
3. For the spicy mayo, whisk together all ingredients and refrigerate until needed.
4. Toast the buns and assemble the sandwich in the following order: bun base, spicy mayo, lettuce, tomato, cooked crab and top bun. Serve with French fries.

# CAJUN SHRIMP WITH CHIPOTLE BBQ REMOULADE

Another Southern beauty inspired by the bayous of Louisiana, this tasty little beachside lunch basket is so casual, fun and addictive, you know they'll be comin' back for more. Or make it a happy hour bar snack - nothing says "Gimme a cold one" more than spicy, salty, crunchy finger food to share with friends.

## — INGREDIENTS Serves: 10

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### SHRIMP:

3 lb Shrimp (21/25), peeled and deveined  
3 cups All-purpose flour  
3 tbsp Cajun seasoning  
4 Large eggs, beaten  
½ cup Milk  
3 tbsp Knorr Liquid Concentrated Base, Seafood  
For frying Canola oil

### CHIPOTLE BBQ REMOULADE:

2 cups Hellmann's Real Mayonnaise  
½ cup Knorr Chipotle BBQ Sauce  
¼ cup Maille Old Style Mustard  
¼ cup Sweet pickle relish

## — DIRECTIONS

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1. In a medium bowl, season the flour with Cajun seasoning. Mix well. Place half of the flour mixture into a large zip-lock bag, reserve the rest.
2. Add the shrimp to the bag and shake until each shrimp is coated with flour. Shake off any excess flour.
3. In a separate bowl, add egg, milk, and Knorr LCB. Mix well.
4. Dredge the floured shrimp in the egg mixture, then coat with the freshly seasoned flour mixture.
5. Fry shrimp at 350 °F for a few minutes until golden brown and cooked through.
6. To make the chipotle BBQ remoulade, whisk together all ingredients and reserve. Serve the shrimp with a side of chipotle BBQ remoulade.





# LOBSTER ROLL

## CLASSIC CONNECTICUT-STYLE LOBSTER ROLL

Ah, the great lobster roll debate. Drive up the coast of New England and you'll find some die-hard aficionados who fiercely defend their home state heritage. So whether you're marveled by Maine's "cold with mayo", crazy for Connecticut's "warm with butter", or taking it totally outside the bun, a little controversy is always good to shake up the menu.

### — INGREDIENTS Serves: 10

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- 3 lb Frozen lobster meat (tail, claw and knuckle)
- 1 lb Butter, melted
- 3 tbsp **Knorr Liquid Concentrated Base, Seafood**
- 2 tbsp Lemon juice
- ½ cup **Hellmann's Real Mayonnaise**
- 10 Split-top brioche hot dog buns

### — DIRECTIONS

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1. Gently melt butter in a small pot. Add Knorr LCB, lobster meat and lemon juice, and heat until warm throughout.
2. Spread mayonnaise on the buns, and toast.
3. Spread remaining mayonnaise on the inside of the bun and top with the warm lobster meat.
4. Serve with potato chips or French fries.



# COCTEL DE CAMARONES (AUTHENTIC MEXICAN SHRIMP COCKTAIL)

If you're looking for the quintessential refresher on a hot summer day, look no further. Whether you go old school and serve it with saltines, or jazz it up a bit with fresh corn tortilla chips, this shrimp cocktail is a far cry from the retro 1950's Vegas Strip classic.

## — INGREDIENTS Serves: 10

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2 lb	Medium shrimp, peeled and deveined, tails removed	1	Jalapeno, seeded and finely diced
64 oz	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>	3 cups	Tomato and clam juice cocktail, chilled
½ cup	Sweet onion, chopped	1 cup	Ketchup
½ cup	Freshly squeezed lime juice	½ bunch	Cilantro, chopped
4	Plum tomatoes, chopped	¼ cup	Hot sauce
1	English cucumber, diced	3	Avocados, chopped
2 stalks	Celery, finely diced	To taste	Salt and pepper
		To taste	Saltines or tortilla chips

## — DIRECTIONS

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1. Poach the shrimp in prepared Knorr LCB. Chill.
2. Mix the onion with lime juice in a small bowl and allow to stand for 10 minutes. Meanwhile, toss chilled shrimp, plum tomatoes, cucumber, celery, jalapeno, salt, and black pepper in a bowl until thoroughly combined.
3. Whisk tomato and clam juice cocktail, ketchup, cilantro, and hot pepper sauce in a separate bowl. Stir dressing into shrimp mixture. Gently fold in avocados. Cover and chill thoroughly for at least 1 hour.
4. Serve in margarita or cocktail glasses with saltines or tortilla chips, lime wedges, and additional sliced avocado.



# LEMONY SHRIMP RISOTTO

Authentic risotto cooked the old-fashioned way, with lotsa love. When it's good, it's oh so good. So creamy and inviting that if you close your eyes, you can see an Italian nonna waving her wooden spoon in the air. Season the risotto at the end of cooking, since the stock's flavor intensifies as it reduces.

## — INGREDIENTS Serves: 4

3 tbsp	Unsalted butter, divided	½ cup	Dry white wine (such as Sauvignon Blanc)
1 lb	Shrimp (16/20), peeled and deveined	¼ cup	Parmesan cheese, grated
1 tbsp	Extra-virgin olive oil	½	Lemon zest
½ cup	Shallot (about 1 large), minced	1-2 tbsp	Lemon juice
2 cloves	Garlic, minced	2 tbsp	Parsley, chopped
<b>4 cups</b>	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>		Kosher salt and freshly ground black pepper
¾ cup	Arborio rice		

## — DIRECTIONS

- Cook the shrimp:** Heat 1 tbsp butter in a wide, heavy-bottomed pot over medium-high heat. Season the shrimp with salt and pepper. When the foaming subsides, add the shrimp and sauté until light pink, 3 to 5 minutes. Transfer the shrimp to a bowl. Return the pot to medium-high heat.
- Cook the aromatics:** Heat the prepared Knorr LCB in a saucepan over medium heat and keep it hot, just below a simmer. Heat 1 tbsp butter and the olive oil in the pot used for the shrimp and sweat the shallots. Add the garlic and cook another 30 seconds. Add the rice and cook, stirring constantly, until the outer part of the rice is clear and you see a white “pearl” in the middle of each grain, about 2-3 minutes.
- Add the liquid:** Add the wine and cook, stirring constantly with a wooden spoon, until absorbed by the rice. Using a 6 oz. ladle, begin adding the hot stock to the rice, one ladle at a time, stirring slowly but constantly. When the rice has absorbed most of the liquid, add another ladle of stock. Watch carefully and add the stock in smaller amounts towards the end so the rice doesn't overcook. It should be al dente. During this step, roughly chop the shrimp.
- Finish the risotto:** When the rice is almost finished cooking, add remaining 1 tbsp of butter, Parmesan, lemon zest and juice, and shrimp. Allow all ingredients to heat through and remove from heat. Season with salt and pepper and top with chopped parsley. Serve immediately.





# LOBSTER CROQUETTES

## LOBSTER CROQUETTES WITH SPICY LEMON AIOLI

Food trucks are all the rage, and why wouldn't they be when they offer some of the best down and dirty streets foods that you can hold in one hand with an ice-cold beer in the other? Feel free to sub any seafood for the lobster, and make sure to serve with zingy spicy lemon aioli for a kick of street festival fun.

### — INGREDIENTS Yields: 25 each

#### FOR THE CROQUETTES

½ cup	Onion, small dice	1 cup	Maine lobster, cooked, medium dice
¼ cup	Extra-virgin olive oil		
¼ cup	Sherry wine	As needed	Egg wash
1¼ cups	All-purpose flour, plus additional	As needed	Panko breadcrumbs
1½ cups	Whole milk	For frying	Vegetable oil
¼ cup	<b>Knorr Liquid Concentrated Base, Seafood</b>		

#### FOR THE AIOLI

<b>2 cups</b>	<b>Hellmann's Real Mayonnaise</b>
1 tbsp	Lemon zest
¼ cup	Lemon juice
2 tbsp	Serrano peppers, finely minced
2 tbsp	Extra-virgin olive oil
2 tsp	Agave nectar or honey
1 tsp	Garlic powder
1 tsp	Dill weed

### — DIRECTIONS

#### FOR THE CROQUETTES

- Using a heavy saucepan, sweat onions in oil over medium heat.
- Add wine and flour and cook for about 1 minute, stirring constantly with a wooden spoon.
- Slowly incorporate the milk, lobster meat and Knorr LCB, then reduce heat to low and keep mixing for another 2-3 minutes. Transfer to a container and refrigerate for at least 4 hours.
- Using a 1 oz. scoop, portion the croquettes, then freeze for about 1 hour.
- Dust the croquettes with flour, dip in the egg wash and coat with panko breadcrumbs.
- Fry croquettes at 375 °F until golden brown and hot throughout.

#### FOR THE AIOLI

- Using a large mixing bowl, whisk together all ingredients.
- Refrigerate for at least 2 hours and serve with croquettes.

# MEDITERRANEAN FISHERMAN'S STEW



## MEDITERRANEAN FISHERMAN'S STEW

The sound of seagulls, the salty ocean breeze ... ok maybe not in your dining room, but we can all daydream, can't we? This light, bright dish is a perfect summer menu addition paired with a nice crisp white wine. Merveilleux!

### — INGREDIENTS Serves: 4

4 tbsp	Olive oil	1 cup	Yukon gold potatoes, medium dice
1	Onion, small dice	1	Lemon, juiced
8	Garlic cloves, sliced thin	2 lb	Fish, such as striped bass, halibut, or cod
1	Fennel bulb, sliced thin	To taste	Salt and pepper
2	Tomatoes, chopped, juices reserved	6	Basil leaves, chiffonade
½ tsp	Chili flakes	4	Dill fronds, picked
1 cup	Dry white wine		
2½ cups	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>		

### — DIRECTIONS

1. In a large stock pot or casserole, heat the olive oil over medium heat. Sweat the onion, fennel and garlic for about 2-3 minutes until soft.
2. Add the tomatoes with their juices and chili flakes, cover and cook for about 10 minutes.
3. Deglaze the pot with the white wine, then add the seafood stock and bring to a simmer.
4. Add the potatoes and let them cook for another 8 minutes. Add the lemon juice and check your seasoning.
5. Season the fish and add to the stew. Turn the heat to medium-low, cover, and cook for about 5-7 minutes until fish is cooked.
6. To serve the stew, place a piece of fish in each bowl. Ladle over 1 cup of the cooking liquid and garnish with the basil and dill.
7. Serve with crusty bread.

You can garnish with a Hellmann's Mayo/Calabrian chili aioli.

# MUSSELS TEQUILA CHORIZO



## MEXICAN MUSSELS WITH TEQUILA AND CHORIZO

A little spicy, a little sassy, a lot of flavor. Diners will love dragging crusty bread through the tequila-soaked broth. And what better to pair with tequila in your mussels? Tequila in your salt-rimmed margarita. Ole!

### — INGREDIENTS Serves: 4

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2 lb	Mussels, cleaned	1 tbsp	Garlic, minced
2 tbsp	Olive oil	4 cups	Tomato, diced
4 oz	Mexican chorizo, fresh casing removed	¼ bunch	Cilantro, chopped
2 tbsp	Butter	½	Lime, juiced
½ cup	Onion, diced	4 oz	Silver tequila
¼ cup	Jalapeno, diced	8 oz	<b>Prepared Knorr Liquid Concentrated Base, Seafood</b>

### — DIRECTIONS

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1. Heat the olive oil in a heavy-bottom sauté pan over medium-high heat. Cook the chorizo for approximately 5 minutes, using a spoon to crumble, until the sausage is thoroughly cooked through. Remove the chorizo from the pan and set aside.
2. Add the butter to the pan and sweat onions, jalapenos and garlic. Return the chorizo to the pan. Stir in the tomatoes, then the mussels.
3. Add the tequila and Knorr LCB. Bring to a boil, then cover and cook for about 8 minutes or until all the mussels have opened.
4. Spoon the mussels and broth into serving bowls and sprinkle with chopped cilantro and lime.
5. Serve with crusty bread or fresh corn tortillas.

# ELOTE

# LOBSTER ROLLS

## MEXICAN STREET CORN LOBSTER ROLLS

So now that you got the classic down, let's have a little fun! This play on the popular Mexican Street Corn is a mashup of two of summer's tastiest treats. Plus, lobster and corn are basically BFF's, so it's kind of a match made in food truck heaven.

### — INGREDIENTS Serves: 10

5 ears	Corn	2 tbsp	Lime juice
2 ½ lb	Frozen lobster meat (tail, claw and knuckle)	¼ cup	Cotija cheese, crumbled
¼ cup	Butter	¼ cup	Jalapenos, pickled, chopped
2 tbsp	<b>Knorr Liquid Concentrated Base, Seafood</b>	¼ cup	Cilantro, chopped
½ cup	<b>Hellmann's Real Mayonnaise, plus additional</b>	2 tsp	Smoked paprika
		10	Split-top hot dog buns

### — DIRECTIONS

1. Grill the corn and char slightly, then set aside. Cut the corn off the cob.
2. Gently melt butter in a small pot. Add Knorr LCB and lobster meat and heat just until defrosted.
3. Mix the ½ cup mayonnaise, lime, cheese, jalapenos, cilantro, and paprika with the corn. Gently fold in the lobster. Season to taste.
4. Spread mayonnaise on the buns and grill them to golden brown.
5. Add the lobster mixture to the buns and serve.

# BUBBLIN' PIMENTO CHEESE CRAB DIP

Seriously though, who doesn't love a bubbling dip with the perfect Insta-worthy cheese pull? Y'all are gonna love this southern twist for a result that's creamy, crabby, and oh so decadent.

## — INGREDIENTS Serves: 8

8 oz	Cream cheese	1 tsp	Garlic powder
¼ cup	Hellmann's Real Mayonnaise	½ tsp	Paprika
¼ cup	Sour cream	½ tsp	Mustard powder
1 cup	Sharp cheddar cheese, shredded	4 oz	Pimentos, drained and chopped
2 tbsp	Knorr Liquid Concentrated Base, Seafood	1 tbsp	Lemon juice
1 tbsp	Worcestershire sauce	As needed	Hot sauce
		1 lb	Lump crab meat
		For garnish	Scallions, thinly sliced

## — DIRECTIONS

1. Place cream cheese, mayonnaise, and sour cream in a mixing bowl and stir until creamy. Add remaining ingredients except crab and stir again until well combined.
2. Gently fold in the crab meat.
3. Transfer to a baking dish or individual crocks and place in a 350 °F oven.
4. Bake for 25 to 30 minutes until browned and bubbly. Garnish with scallions.
5. Serve with crackers, baguette slices, or tortilla chips.





SEAFOOD

CHOWDER

## SEAFOOD CHOWDER

An old classic that never goes out of style. Some recipes are just too good to need to go all Instagram trend-worthy. From the tiny seafood shack to the white tablecloth setting, Seafood Chowdah is like the kid that hangs out in every group. Fancy it up or serve it with a bag of oyster crackers and some hot sauce - your call.

### — INGREDIENTS Yields: about 6 qts —

2 tbsp	Unsalted butter	1 tbsp	Dry sherry	½ lb	Shellfish mix, cooked
1	Large onion, chopped	1 tbsp	Crab boil seasoning		(such as shrimp, crab, lobster)
1	Large celery stalk, chopped	Pinch	Cayenne pepper	Garnish	Chives, chopped
8 oz	Bacon, chopped	To taste	Salt and pepper	Garnish	Oyster crackers
2 cups	<b>Knorr Ultimate Seafood Liquid Concentrated Base, prepared</b>	1½ lb	Mixed white fish (such as swordfish, sea bass, cod)		
1 lb	Potatoes, peeled, cut into ½ inch pieces				

### — DIRECTIONS —

1. Heat the butter in a large stockpot, then add the onion, celery and bacon. Cook until the onion is soft and the bacon is cooked.
2. Add prepared Knorr Seafood LCB and bring it up to a gentle simmer. Add the potatoes, cover, then simmer for 10-12 minutes until the potatoes are cooked through.
3. Add the sherry, crab seasoning, cayenne pepper and salt and pepper to taste.
4. Gently add the mixed white fish and simmer for 4 minutes until just cooked through. Add the shellfish, then simmer for 1 minute more. Season to taste. Garnish with chives and oyster crackers.





## SPICY GARLIC BUTTER SEAFOOD SPAGHETTI

Creamy, spicy, buttery. The kinda dish you need some nice crusty bread to mop the sauce up with. Swap any shellfish or seafood in this simple yet bold pasta dish and dial up the heat however you like it — fiery, mild, or somewhere in between.

### — INGREDIENTS Serves: 10

4 tbsp	Unsalted butter, divided	½ cup	Yellow onion, diced	1 tbsp	Lemon juice and zest
2 cloves	Garlic, minced	1 tsp	Crushed red pepper flakes (or to taste)	1½ lb	Spaghetti, cooked al dente
1 lb	Calamari, tubes and tentacles	½ cup	White wine	½ cup	Parmesan cheese, grated
1 lb	Shrimp (21/25), peeled and deveined	3 cups	Heavy cream	To garnish	Fresh parsley, chopped
1 lb	Lobster meat, cooked	1 cup	Reserved pasta water		
1-2 tbsp	Chili garlic sauce	<b>2 tbsp</b>	<b>Knorr Professional Liquid Concentrated Base, Seafood</b>		
1 tbsp	Olive oil				

### — DIRECTIONS

1. In a large sauté pan, melt 2 tbsp butter over medium-low heat. Add garlic and cook until aromatic. Add calamari and shrimp. Sauté until just cooked through. Add cooked lobster meat just to warm through, then add chili garlic sauce. Remove the seafood from the pan and set aside.
2. In the same pan, melt the remaining 2 tbsp butter with the olive oil. Sauté the onion and crushed red pepper flakes until translucent. Deglaze the pan with white wine and reduce by half. Add the heavy cream, reserved pasta water, and Knorr Seafood LCB and bring to a simmer. Cook for about 8 minutes or until the sauce coats the back of a spoon.
3. Return the seafood and any juices to the pan. Add the lemon juice and zest.
4. Toss each portion of pasta with the creamy seafood and sauce, and garnish with grated Parmesan and parsley. Serve with crusty bread.



## STICKY SESAME SALMON LETTUCE WRAPS

Sometimes you just need to add a little ethnic flair to your menu to excite an otherwise "ordinary" fish. Hello salmon, prepare to be enrobed in a sticky, salty, sweet ensemble.

### — INGREDIENTS Serves: 10

2 tbsp	Cornstarch	1 tbsp	Sesame oil	2½ lb	Salmon, cut into 1½ inch cubes
2 tbsp	Water	2 tbsp	Chili sauce, such as sambal oelek	3	Butter lettuce heads
¾ cup	Soy sauce or tamari	1½ tbsp	Brown sugar	As needed	Sticky rice, cooked
<b>2 tbsp</b>	<b>Knorr Professional Liquid Concentrated Base, Seafood</b>	¼ cup	Honey	As needed	Carrots, julienned
		8 cloves	Garlic, minced	As needed	Cilantro, chopped
		1½ tbsp	Ginger, minced	As needed	Black sesame seeds

### — DIRECTIONS

1. In a small bowl, mix the water and cornstarch. Add to it the soy sauce, Knorr Seafood LCB, sesame oil, chili sauce, brown sugar, honey, garlic and ginger. Set aside.
2. Heat a large sauté pan over medium-high heat. Add the sauce to the pan and bring it to a simmer.
3. Pan sear the salmon pieces.
4. For each serving, fill 3 butter lettuce leaves with a small amount of sticky rice and carrots. Add a portion of the sticky sesame salmon, sprinkle with cilantro, sesame seeds and a little extra sauce as needed.



# SEAFOOD PAELLA

## TRADITIONAL SPANISH SHELLFISH PAELLA

Want to turn heads in your dining room? This dazzling family-style paella is a real stunner, studded with shrimp, mussels, clams and chorizo. Maybe you've had enough drama this year, but this kind is welcome, if ya know what I mean.

### — INGREDIENTS Serves: 4

32 oz	Prepared Knorr Liquid Concentrated Base, Seafood	3 cups	Short grain (paella) rice, such as Spanish bomba
½ tsp	Saffron threads	1	14 oz can diced tomatoes
¼ cup	Olive oil	1 cup	Peas (thawed)
1	Small yellow onion, diced	1 lb	Shrimp (16/20), peeled and deveined
1	Small red bell pepper, diced	1 lb	Mussels, cleaned
3	Garlic cloves, minced	1 lb	Little neck clams, scrubbed
6 oz	Dried mild chorizo, cut into thin half moons	For garnish	Chopped parsley

### — DIRECTIONS

1. Heat the prepared Knorr LCB. Turn off the heat and add saffron. Steep for 10-15 minutes.
2. In a 14-inch sauté pan or cast iron pan, heat the oil and sauté the onion and peppers for 3-4 minutes. Add the garlic and chorizo and sauté for 2 more minutes over medium heat.
3. Add the rice and cook, stirring for 4-5 minutes. Stir in stock, tomatoes and peas and taste for seasoning. Adjust as needed with salt and black pepper.
4. Spread the rice evenly, bring to a simmer and cover. Cook for about 15 minutes on low heat, or until liquids are absorbed. Arrange shrimp and clams on top, cover and cook for 1-2 minutes, add mussels, cover and cook until mussels and clams are just open and shrimp are cooked through. Garnish with parsley and serve.

For more culinary inspiration, trends and recipes, visit [www.ufs.com](http://www.ufs.com) and follow our UFS Chef Team on Instagram @unileverfoodsolutions\_na.

Drop us a line, we're here to support you!

