

## The Next Crustacean Craze: Patagonia Red Shrimp

**Meijer Seafood buyers add more varieties of fresh sustainable fish; Chefs offer easy recipes**

GRAND RAPIDS, Mich. – When it comes to seafood, as Americans we love our crustaceans, especially in the form of shrimp. The Meijer Seafood buyers report that one of the reasons behind shrimp's continued popularity is its easy prep, sustainable harvesting practices and health benefits. It is one of the quickest-cooking proteins that is high in calcium and iodine. The latest variety that is being lauded for its versatility and taste? The buyers report that the title goes to Patagonia Red Shrimp.

Available in all Meijer stores beginning in March, Patagonia Red Shrimp is one of the more unique species on the market today. It is often described as being a cross between a shrimp and a lobster. There is a tenderness and natural sweetness to the "meat" makes the taste and texture different. Although it can be enjoyed as a "cocktail" shrimp, Patagonia Red Shrimp plays well in dishes that highlight its natural flavor. "Softer" flavors, such as basic olive oil/garlic, butter, pasta with a light sauce, bring out the best in Patagonia Red Shrimp.

According to the book *Taste* by Laura Rowe, the culinary challenge with fish like shrimp is to keep its moisture. Good quality shrimp is clear and has the smell of the sea. Patagonia Red Shrimp cooks very quickly – most likely quicker than other species of similar sized shrimp. Therefore, it's a good idea to keep a watchful eye to ensure it cooks to a proper temperature.

To help you jump into the culinary sea and explore the versatility that Patagonia Red Shrimp has to offer, Meijer Chefs Chad Beuter and Brian C. Williams created four easy recipes.

**[Southern Style Patagonian Red Shrimp & Grits](#)** – According to [Wikipedia](#), "shrimp and grits" is a traditional dish from the [Lowcountry](#) of coastal [South Carolina](#) and [Georgia](#). It is a traditional breakfast dish, though many consider it more of a lunch or supper dish.

**[Patagonian Red Shrimp Tacos with Jicama Slaw](#)** – Giving a nod to Baja-style Fish tacos, this recipe adds a nice touch of crunch with the additional of Jicama Slaw.

**[Patagonian Red Shrimp Chop Salad](#)** – Loaded with vitamins and antioxidants, this recipe strikes a great balance between sweet, tangy and creamy with the addition of blood oranges, kumquats and avocados.

**[Patagonia Red Shrimp & Citrus Ceviche](#)** – This recipe is flavorful, healthy and easy to prepare, made with Meyer lemons and fresh ginger to add a hint of flavorful zing.

To explore more recipes that feature environmentally-sustainable, fresh seafood, check out the Company's recent announcements on [Steelhead Trout](#) and [Smoked Atlantic Salmon](#).

Practicing Lent? Check out [7 Seafood Dishes for 7 Lenten Fridays](#).

### About Meijer:

Meijer is a Grand Rapids, Mich.-based retailer that operates 235 supercenters and grocery stores throughout Michigan, Ohio, Indiana, Illinois, Kentucky and Wisconsin. A privately-owned and family-operated company since 1934, Meijer pioneered the "one-stop shopping" concept and has evolved through the years to include expanded fresh produce and meat departments, as well as pharmacies, comprehensive apparel departments, pet departments, garden centers, toys and electronics. For additional information on Meijer, please visit [www.meijer.com](http://www.meijer.com). Follow Meijer on Twitter [@twitter.com/Meijer](https://twitter.com/Meijer) and [@twitter.com/MeijerPR](https://twitter.com/MeijerPR) or become a fan at [www.facebook.com/meijer](https://www.facebook.com/meijer).

For further information: Jennifer Rook, 616-791-2794, [Jennifer.Rook@meijer.com](mailto:Jennifer.Rook@meijer.com)

---

Additional assets available online: **[Photos](#)** <sup>(1)</sup>

<https://newsroom.meijer.com/2018-03-14-The-Next-Crustacean-Craze-Patagonia-Red-Shrimp>