



FPI® FLORENTINE STYLE BREADED
STUFFED ALASKA POLLOCK FILLET



LEAN PROTEIN. GREAT TASTE. RESTAURANT QUALITY.



As part of the GO FOR GREEN "eat often" initiative, you should be consuming seafood twice a week!


HIGH LINER FOODS

FLORENTINE STYLE BREADED STUFFED ALASKA POLLOCK FILLET



A great way to upscale “the everyday”

Wild caught from the pristine waters of Alaska, our Florentine Style Breaded Stuffed Pollock Fillet makes any menu special. We’ve paired the mild taste and light, flaky texture of Pollock with a rich, creamy spinach and cheese stuffing in a crisp breading. This delicious, upscale entrée is ready to bake and great for DFAC, Officer’s Clubs and Catering.

Product Code	Description	Brand	NAPA	Case Pack	Shelf Life
06394	Florentine Style Alaska Pollock Fillet, 4 oz.	FPI®	8905-01-E59-9628	1/15	18 months

STUFFED FLORENTINE ALASKA POLLOCK OVER SPAGHETTI PESTO AND BLISTERED CHERRY TOMATOES

Ingredients:

- 10 ea. Florentine AK Pollock, cooked per instructions
- 4 lb. cooked spaghetti
- 2 cups pesto
- 2 pints cherry tomatoes, de-stemmed, washed, and dried
- 4 tbs. olive oil
- 2 ea. garlic cloves, sliced thin
- salt and pepper to taste

Directions:

Heat a large sauté pan or rondo over med-high heat. Add olive oil. Once the oil is very hot, add sliced garlic and toast for about 30 seconds. Quickly add the cherry tomatoes and stir/toss for about 30 seconds, until tomato skins are blistered. Once the tomato skins are blistered, take the pan off the heat and add pesto sauce and spaghetti. When the pasta is hot and Pollock is cooked, distribute the pasta evenly into 10 bowls or a large platter and arrange the Pollock over the top of the pasta. Serve.



Nutrition Facts for item 06394, not for prepared recipe

COOKING INSTRUCTIONS

- Conventional Oven: 450°F for 14-16 minutes
- Convection Oven: 400°F for 12-14 minutes
- Cook to an internal temperature of 165°F.

INGREDIENT STATEMENT

(FOR ITEM 06394, NOT FOR PREPARED RECIPE)

Alaska Pollock, Water, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Canola Oil, Spinach, Shredded Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes), Modified Corn Starch, Nonfat Dry Milk, Soybean And/Or Canola Oil, Maltodextrin, Granulated Onion, Romano Cheese (Milk, Cheese Culture, Salt, Enzymes), Salt, Bleached Wheat Flour, Sugar, Dried Egg Whites, Granulated Garlic, Yeast, Dried Whey, Caramel (Color), Spices, Yellow Corn Flour, Extractives Of Paprika And Annatto (Color), Dextrose, Natural And Artificial Flavor, Beta-Carotene (Color). Contains: Fish (Alaska Pollock), Wheat, Milk, Eggs

Amount per Serving	
Calories	170
Calories from Fat	60
% Daily Value*	
Total Fat	6g 9 %
Saturated Fat	1.5g 7 %
Trans Fat	0g
Cholesterol	50mg 16 %
Sodium	290mg 12 %
Total Carbohydrate	15g 5 %
Dietary Fiber	less than 1g 2 %
Sugars	1g
Protein	14g
Vitamin A	4%
Vitamin C	2%
Calcium	6%
Iron	4%
* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2000 2500
Total Fat	Less than 65g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat	9 . Carbohydrate 4 . Protein 4

For great-tasting, healthier seafood solutions that will keep your customers eating on site, visit www.highlinerfs.com or call 1-800-374-4770.

