

CITRUS MOJO GRILLED SHRIMP SALAD

- 1 tsp vegetable oil
- 16 - 20 jumbo shrimp
- 1 cup Sweet Baby Ray's Citrus Mojo Sauce
- 4 cups arugula
- 1 cup jicama, julienne
- 1 cup avocado, diced
- 1 cup mango, diced
- 4 oz Ken's Lime Vinaigrette (KE2018)
- Salt and pepper, to taste

Heat grill to medium and lightly oil grates.

Assemble shrimp skewers. Use two long skewers, threading 1 skewer through the head end of the shrimp and one through the tail. Season with salt and pepper.

Grill until shrimp begins to turn opaque, about 2-3 minutes. Flip and brush liberally with Ken's Citrus Mojo Sauce and cook until opaque throughout (about 3-4 minutes), while brushing on more sauce.

Place arugula, jicama, avocado, and mango in bowl and toss with Ken's Lime Vinaigrette. Place onto serving plate and top with grilled shrimp.



CITRUS MOJO GLAZED CHICKEN SANDWICH

- 6 oz chicken breast, boneless, skinless
- 1 tsp oil
- 4 oz Sweet Baby Ray's Citrus Mojo Sauce
- 1 bulkie roll, toasted
- 1 lettuce leaf
- 2 tomatoes, sliced
- 1/4 cups crispy onions rings
- Salt and pepper, to taste

Heat grill to medium and lightly oil grates.

Brush the chicken breast on both sides with oil and season with salt and pepper. Grill the breast until internal temperature reaches 165°F minimum, brushing with Citrus Mojo Sauce during the last few minutes of cooking. Place lettuce and tomato on bottom heel of roll.

Top with grilled chicken and crispy onions rings. Serve with French fries.



FLAVOR FOUNDATIONS

+7'S

RED CHILI CITRUS MOJO

Yield: 3 cups

- 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1 Cup Sweet Baby Ray's Sweet Red Chili Sauce (SJ2347HF)

Place all ingredients in bowl and mix well. Cover, label, date and refrigerate

+7'S

JALAPEÑO GARLIC CITRUS MOJO

Yield: 2 1/2 cups

- 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1/4 Cup Fresh jalapeño, minced
- 2 Tbsp Garlic, chopped

+7'S

CILANTRO LIME CITRUS MOJO

Yield: 2 1/2 cups

- 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1/4 Cup Fresh cilantro, chopped
- 1/4 Cup Fresh lime juice

Sweet Baby Ray's Barbecue Sauce
The Sauce is the Boss!®

Let's talk sauce.
Call us at **(800) 633-5800**
Or visit **sbrfoodservice.com**
For product information
and recipe inspiration