



Total Time  
**50 MIN.**

Serving & Size  
**1 SERVING (1 SKEWER, 1/2 CUP RICE)**


Difficulty  
**DIFFICULT**


Yields  
**24**

A spicy & tasty entrée, made simply, with a variety of seafood and peppers -- grilled just the way they'll like it, served on a bed of yellow rice.

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (1 SKEWER, 1/2 CUP RICE)
<b>Amount Per Serving</b>	
<b>Calories</b>	279
<b>% Daily Value</b>	
<b>Total Fat</b> 4.4g	<b>7%</b>
<b>Saturated Fat</b> 0.7g	<b>4%</b>
<b>Cholesterol</b> 107mg	<b>36%</b>
<b>Sodium</b> 1274mg	<b>53%</b>
<b>Total Carbohydrate</b> 32.1g	<b>11%</b>
<b>Dietary Fiber</b> 3.4g	<b>14%</b>
<b>Protein</b> 26.4g	<b>53%</b>
Vitamin A 9%	Vitamin C 31%
Calcium 6%	Iron 12%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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	<b>Pace® Picante Sauce- Mild</b>	5 cups
shrimp, large, peeled, deveined	3 lb.	
scallop	3 lb.	
whitefish, fillet(s), cut into 3" pieces	3 lb.	
lime, cut into 6 wedges		8 ea.
jalapeño pepper, chopped	18 oz.	24 ea.
vegetable cooking spray, as needed		
saffron rice, cooked	69 oz.	3 qt.
lime, cut into 6 wedges		4 ea.
cilantro, sprigs		24 ea.

 **TIP**

Red chili peppers may be used in place of jalapeno peppers.

- INSTRUCTIONS**
- In shallow shallow, half-size hotel pan, gently toss together Picante Sauce, shrimp, scallops and fish to coat well. Cover and refrigerate. CCP: Refrigerate below 40°F at least 2 hours before using as directed.
  - Alternately thread seafood, fish, limes and peppers on 24 long, soaked wooden skewers. Brush with marinade. Spray with non-stick cooking spray. Grill or broil on lightly oiled rack 10 minutes or until done, turning often and brushing with additional marinade. CCP: Cook until internal temperature is 165°F. or higher for 15 minutes. CCP: Hold at 140°F. or higher.
  - Arrange 1 seafood skewer on 1/2 cup rice and garnish with lime wedge and cilantro sprig.