



CAFE THOMPSON RECIPE

OPEN FACE CHIVITO DE MARISCOS (SEAFOOD SANDWICH)

A staple dish in Uruguay is Chivito. A sandwich made from various ingredients and overall a great handheld dish. This particular dish is made with seafood, a delicious variation to land protein.

SERVES 6

INGREDIENTS

- 1 tablespoon butter, salted
- 1 tablespoon olive oil
- 1 pound cod
- 1 pound shrimp
- 1/2 pound mussels
- 1/2 pound calamari
- 1 tablespoon garlic, minced
- 10 rolls, Bolillo or French
- 10 tablespoons mayonnaise
- 20 lettuce leaves
- 20 slices of tomato
- 10 lemon wedges

DIRECTIONS

In a sauté pan, add the butter and olive oil on high heat. Add the seafood and sauté until cooked through, or 145 F. Use 1 tablespoon of mayonnaise per roll, and toast on a flat pan or surface. Build the sandwich with the cooked seafood, lettuce and tomato. Serve immediately with lemon wedge garnish.

Serve with French fries and a side salad.

Side dishes

Fried Potato Wedge
Baby Kale Salad

