

Recipe idea

Chargrilled Patagonian Squid

Main course/sidedish - 4 persons
Preparation: 5 minutes | Cooking time: 5 minutes



Ingredients

- 500 grams of squid
- 3 tbsp of lime juice
- 3 tbsp of olive oil
- Salt and pepper

Preparation

Rinse the squid. Pat it dry. Put it in a mixture of 3 tbsp of lime juice and 3 tbsp of olive oil. Leave in the fridge for half an hour.

Take it out of the fridge when the grill is hot and pat it dry. Season it with salt and pepper and grill shortly.

Tip 1: Add some freshly cut herbs to the marinade like parsley and Coriander and serve with the grilled squid. Don't forget some nice bread to mop up the juices.

Tip 2: Make a salad with some chopped chili, thai basil, coriander, mint, thinly cut red onion, ginger, garlic, lime juice and chopped peanuts. Serve with the squid for a traditional Thai Squid Salad.



Patagonian squid, not cleaned
Product Code = SQPAT or SQPAT8

10-12 cm/pc
Polybag 800 g, 7 or 8 bags per carton