

BBQ Calamari with Salsa Verde and Baby Potatoes

Serves: 6

Prep time: 10 minutes

Cook time: 15 minutes



2 serves per portion

Ingredients

1kg baby washed potatoes

1 tablespoon plant-based spread
(i.e., olive oil spread or margarine)

6 large calamari tubes, cleaned and dried with kitchen paper

Olive oil, to brush

1 teaspoon chilli flakes (*optional*)

2-4 limes, cut into wedges, to serve

Salt and pepper, to taste

Salsa verde

1 cup parsley leaves

1 cup basil leaves

1 cup mint leaves, plus extra to serve

1 tablespoon lemon zest

2 teaspoons baby capers

½ cup olive oil

1 ½ tablespoons red wine vinegar

Ground black pepper, to taste

Method

ADD salsa verde ingredients to a small food processor. Blitz until well combined.

BRING potatoes to the boil in a large pot of water. Cook for 8-10 minutes or until just soft.

DRAIN potatoes and transfer to a serving bowl. Top with plant-based spread or margarine and toss gently to combine.

ALLOW potatoes to cool slightly and toss with 1-2 tablespoons of salsa verde. Set aside.

PREHEAT barbecue or stovetop grill to high heat.

BRUSH a little olive oil onto the calamari and season with salt and pepper. Score both sides of the calamari tubes with a sharp knife. Grill calamari for 2-3 minutes each side or until just cooked through. Slice into rings and transfer to a serving platter.

DRIZZLE salsa verde over calamari and sprinkle with chilli flakes. Add fresh lime and mint.

SERVE with baby potatoes and a crisp, leafy salad.



Everyday Food

Recipe courtesy of the Country Kitchens team