

Chargrilled Squid with Chat Potatoes



Ingredients

12 pieces Squid	8 Chat Potatoes
1 1/4 cup Lemon Juice	1 Red Capsicum
2 1/2 cups CRISCO SUNFLOWER Oil	2 tbs Basil Pesto
4 cups Rocket Baby Leaves	2 Lemons

Method

Marinade - Mix lemon Juice (200g) with CRISCO SUNFLOWER Oil (200g). **Prepare Squid** - Clean the Squid & prepare by scoring the underside with a cross diagonal pattern and cut into 5cm lengths and leave to rest in Marinade for 1 hour. **Prep Potatoes** - Boil in salted water & cut in halves & put to one side. **Rocket Baby leaves** - Wash and dry well. **Red Capsicum** - Cut in Qtrs. **Dressing** - Mix Lemon Juice (100g), CRISCO SUNFLOWER Oil (150g) & Basil Pesto. **Chargrill** - Squid, Chat Potatoes & Red Capsicum with CRISCO SUNFLOWER Oil (250g).

Assemble - Mix Grilled Squid, Chat Potatoes, Capsicum & Rocket Leaves through the Dressing, Garnish with 1/2 a Lemon

Serves 4

For more information contact our Advisory Line on 1800 025 066.

