



# CHARRED CALAMARI TACOS

## INGREDIENTS (Serves 6):

- 6 Mission White Corn Tortillas
- 4 small whole calamari, cleaned, tentacles cut in half and the hood cut into rounds
- ½ tsp smoked paprika
- 2 tbs olive oil + ¼ cup olive oil
- Pinch of salt
- ½ bunch of coriander, washed and roughly chopped
- 2 tbs jalapeno in brine + 1 tsp. of the brine
- 1 lime
- ½ tbs brown sugar
- Sour cream, to garnish
- ¼ iceberg lettuce, finely shredded
- ½ punnet of cherry tomatoes, halved

## INSTRUCTIONS

1. Combine the calamari, paprika, 2 tbs oil and salt, and mix well with your hands. Marinate for 10 minutes.
2. In a small food processor add the remaining oil, coriander, jalapeno and the brine, juice of the lime and the brown sugar. Blitz until a smooth sauce consistency forms.
3. Heat a bbq or 2 grill pans over a high heat. Grill the calamari for 1 minute until it is charred all over and remove from the pan.
4. Turn stove to medium heat and warm pan. Lightly sprinkle water on both sides of the tortilla. Place tortilla on dry frying pan for 10 seconds on each side. Repeat for the remaining tortillas.
5. Spoon a dollop of sour cream in the centre of the tortillas and then add the lettuce, a few tomato halves, followed by the calamari. Drizzle the sauce over the top.



Recipe created by:

