

# Chilli Garlic Squid with Thai Salad

SERVING  
2 people

COOK TIME  
15 min



## Ingredients

1x Simply Salads Thai Salad Kit  
200g squid, cleaned and cut into pieces  
1 red chilli, finely sliced  
2 cloves garlic, minced  
Juice of ½ a lemon  
½ tsp salt  
½ tsp black pepper  
2 tsp olive oil

## Method

Prepare Thai Salad as per package instructions. Divide among two plates.

In a bowl, combine squid pieces with chilli, garlic, lemon juice, salt and pepper and stir to combine.

Heat olive oil in a pan over high heat. Add marinated squid and cook for 3-4 minutes until squid is firm and cooked through. Do not cook for too long as squid will become tough.

Top each Thai salad with half of the cooked squid and serve immediately.