

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.