

Seared squids à la puttanesca



Preparation time: 20 min

Difficulty: Easy

Ingredients

- Black olives: 3.5 oz.
- Cleaned squids: 1.7 lbs.
- Desalted capers: 2 tablespoons
- Extra-virgin olive oil: to taste
- Garlic: 2 cloves
- Hot chili pepper: 1
- Italian parsley: 1 bunch
- Salt: to taste
- Salt cured anchovies: 2

For this recipe we used:

Organic Chopped Tomatoes 1.1 lbs.



Preparation

In a pan, flavor the olive oil with two cloves of crushed garlic then remove the garlic as soon as it gets golden and pour the **Pomì Organic Chopped Tomatoes**.

Add the rinsed and dried capers, the pitted olives and the anchovies in little chunks, previously washed from the salt and cleaned from the bones. Cook on medium-high heat for about 10-15 minutes, stirring frequently.

Shortly before removing from heat, adjust the salt, season with a pinch of hot chili pepper and sprinkle with finely chopped parsley.

Allow the sauce to rest for a few seconds then prepare the squids.

Cut the squid in strips and sauté them in a non-stick pan on high heat with just a tiny hint of oil: the squids must curl up and remain crisp outside and soft inside.

Add the squids to the plates and top with the puttanesca sauce then serve.