



Sautéed Calamari Rings with Squid Ink Pasta, Garlic & Turmeric

Serves 2

Ingredients

- 6-8 oz Fresh calamari rings (or 4-5 tubes cut into rings)
- 6oz Bozza Pasta Squid Ink Spaghetti
- 3 Cloves garlic, smashed
- 1 Green onion, sliced
- 2oz Roasted red peppers, chopped
- 1 Lemon, for zest & juice
- 1 Tbsp Olive oil
- ½ teaspoon Turmeric



Instructions

1. Pat the calamari dry with a clean towel so they don't splatter in the hot pan. In a separate pot, bring water to a boil and add 1 Tbsp. of sea salt. Add the pasta to the boiling water and cook for 3-4 minutes then drain.
2. In a separate hot fry pan, add the oil, garlic and scallions, sauté for 1 minute. Add the rings to the pan and stir briefly.
3. Next add turmeric, red peppers, lemon zest and lemon juice and stir for one more minute.
4. Combine calamari with the pasta and stir or toss.
5. Using tongs, twist the spaghetti mixture in the center of a pasta bowl and serve.