Grilled squid with fried spinach and little tomatoes

Ingredients

10

- 20 squid weighing about 100 g
- 50 g Bresc WOKchilli
- 5 lemons
- 25 g Bresc Andalusian garlic puree
- 625 g wild spinach, washed
- 250 g pine nuts
- 25 g Bresc Garlic chopped
- salt and pepper
- 375 g small roma tomatoes
- 1 dl olive oil

Used Bresc products

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Green & red chilli WOK 450g

Bresc Spanish garlic Ajo de Andalucia 450g

Preparation method

If necessary, clean the squid. Marinate the squid in the garlic, WOKchilli, grated peel of a lemon and a little oil. Heat a grill pan and grill the squid on both sides.
Wash and dry the spinach and remove any thick nerves. Heat the wok and stir-fry the spinach with the pine nuts and the chopped garlic. Slice the tomatoes in half and add them. Season with salt and pepper.
Squeeze the lemon over the squid and season with salt flakes and coarsely ground pepper. Serve immediately with a little garlic puree or garlic oil.

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