

Squid with chorizo

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Ingredients

- 6 tbsp olive oil extra virgin
- 3-4 scallions, cut into quarters
- 3 cloves finely chopped garlic
- 100 g chorizo fresh, soft; Italian nduja is also suitable
- 1 small peppers
- 150 g cherry tomatoes
- 300 g squid, cut into thin rings
- 1 handful parsley
- Boiled potatoes (optional)
- Salts
- Light bread for serving

Instructions

1. Heat a pan with oil.
2. Add onions, fry until soft.
3. Add the garlic and fry until golden, about half a minute
4. Add chorizo, tomatoes, paprika, potatoes if using. Simmer for 8-10 minutes. until everything is fried.
5. Add the squid and fry for another 3-4 minutes, the squid should turn white, but not overcooked.
6. Add parsley, taste for salt and serve in bowls. Serve with your favorite light bread.

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