



Linguine Calamari 025

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in Creamy White Wine Sauce

Recipe No.025

4-5 Calamari steaks half thawed and sliced thinly

1 Punnet Cherry Tomatoes

3 tbsp Olive Oil

3 Garlic cloves crushed and diced

2 cups White Wine (whatever you are drinking)

2 cups of thin Cream

2 tbsp fresh Oregano leaves chopped roughly

500 grams Linguine

200 grams Button Mushrooms sliced

200 grams Frozen Peas

Small Basil leaves to garnish

Shaved Parmesan. Heat 2 tbsp oil in a heavy-based saucepan to sauté onion and garlic till soft

2. Add wine and bring to the boil before adding the cream and oregano

3. Boil over medium heat for 20 minutes until sauce is reduced

4. Season to taste

5. Cook pasta in a large saucepan in salted water until al dente – drain pasta

6. Heat olive oil and cook calamari and mushrooms over medium heat until calamari has turned white

7. Drizzle olive oil over cherry tomatoes and slow roast in a pre-heated oven for 10 minutes to bring out the flavour

8. Add the Calamari mixture, peas and pasta to the white wine sauce. Toss together over a medium heat until peas are soft

9. Mix in cherry tomatoes and serve topped with shaved parmesan and garnish with diced basil leaves

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Serves 4-6

ENJOY!

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