

BRAAI SQUID WITH CHIMICHURRI

Serves 4



Squid needs only a few minutes over hot coals to develop delicious smoky, charred edges. A bright, herby chimichurri cuts through the richness and makes this a fresh addition to the braai.

FOR THE CALAMARI:

- ☐ 700g Breco Squid Tubes or Breco Squid Steaks
- ☐ 2 tbsp olive oil
- ☐ 1 tsp smoked paprika
- ☐ ½ tsp ground cumin
- ☐ Salt and freshly ground black pepper
- ☐ 1 lemon

FOR THE CHIMICHURRI:

- ☐ ½ cup fresh parsley, finely chopped
- ☐ ¼ cup fresh coriander, finely chopped
- ☐ 1 small red chilli, finely chopped
- ☐ 1 garlic clove, finely chopped
- ☐ 3 tbsp olive oil
- ☐ 1 tbsp red wine vinegar
- ☐ 1 tsp lemon juice
- ☐ Salt and pepper

METHOD:

01. Combine all the chimichurri ingredients and season to taste. Set aside for at least 15 minutes to allow the flavours to develop.
02. Pat the squid thoroughly dry with paper towel and score the tubes or steaks diagonally in both directions, about 5mm apart, without cutting through, to create a diamond pattern.
03. Toss with olive oil, smoked paprika and cumin and season with salt and pepper.
04. Heat the braai to high heat.
05. Place the squid directly onto the grid and braai for 1–2 minutes per side until lightly charred. Work in batches if necessary to avoid overcrowding. Do not overcook!
06. Remove from the heat and squeeze over fresh lemon juice.
07. Spoon the chimichurri over the squid and serve immediately.

Tip: The secret to tender squid is very quick cooking over high heat. Don't leave it sitting over the coals.