

# Chilli Minted Squid

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## Shopping List

Serves 4

600 g	squid tubes		
2 Tbsp	Squid Brand Fish Sauce		
1½ Tbsp	Volcom Thai Spicy Basil & Garlic Stir Fry Paste		
1 Tbsp	Volcom Lemon Grass Slices chopped		
2 Tbsp	brown sugar	1 lrg	red onion finely sliced
1 Tbsp	garlic minced	1 tsp	coriander chopped
1 Tbsp	ginger minced	1 Tbsp	fresh mint chopped

## Method

1. Prepare squid tubes by cutting the tubes lengthwise and open them out. On a chopping board, lay the open tubes with the insides facing upwards.
2. With a sharp knife at an angle of 45°, cut half way deep on diagonal into the squid. Repeat the diagonal cut ½ cm apart across the open tube. Turn the squid around and repeat the cut diagonally across to get a diamond pattern. Then cut each squid body into 6x 4 pieces.
3. Heat 2 Tbsp of oil in a large fry pan. Add the onion, stir fry paste, lemongrass, garlic, ginger, and coriander. Fry on med high for 5 mins until the onions are soft and golden brown. Add the sugar and fry a further 2 mins. Remove paste from pan and set aside.
4. Heat 1 Tbsp of oil until hot, place ½ of the squid pieces scored side down in the hot oil. Cook 1 minute to colour and start to curl. Turn over squid and stir in half of the onion paste and ½ the Squid Brand Fish Sauce. Cook for a further 30 seconds and remove to serving dish. Repeat frying the remainder of the squid pieces.
5. Serve straight from the pan sprinkled with the fresh mint.