

Salt & Pepper Squids

with Mango and Tomato Salsa Lemon Wedges

Serves 4

INGREDIENTS

- 400g **Pacific West Salt and Pepper Squids**
- 1 lemon to cut into wedges
- 2 baby gem salad

For Mango Salsa (mixed)

- 1 large mango, cut into cubes
- 1 medium finely cut red chilli
- Juice of 1 lime
- 1 Tomato
- 20g freshly chopped basil
- 1 red finely sliced onion
- 2 tbsp extra virgin olive oil
- Salt and pepper to taste

METHOD

1. From frozen, deep fry **Pacific West Salt & Pepper Squids** for 3-4 minutes at 180°C.
2. To serve, peel the Baby gem salad into quarters and arrange them on a plate.
3. Spoon the salsa over the baby gem and add a lemon wedge.
4. Arrange Pacific West Salt & Pepper Squids on the plate and serve.

Watch the recipe video and try it yourself!

 **Pacific West**



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