

PACIFIC
WEST™



Ingredients:

1 packet **Pacific West Tempura Natural Squid Rings**
1 Pineapple
1 Fresh Lime, cut into wedges
Feta Cheese
Cilantro
Sliced Jalapeno (optional)

Instructions:

1. Cut pineapple stem end off and run a sharp knife down the sides to strip off the rind. Be sure to cut off any remaining 'eyes'.
2. Slice the pineapple into slices about 1/2 inch thick. You can go thicker if you like.
3. Heat a grill pan over medium high heat until very hot, or use your outdoor grill. Put the slices on the hot grill and don't move them once you've placed them. Leave the slices for just a minute or so on each side until they get a good char.
4. Remove to a platter and crumble feta cheese over them. Sprinkle with cilantro leaves and a few jalapeno rings, if desired.
5. Preheat oil to 180°C. Deep Fry Pacific West Tempura Calamari Rings for 2 to 3 minutes.
6. Place Pacific West Tempura Calamari Rings on top of the grilled pineapple. Serve with lime wedges on the side.

Tempura Natural Squid Rings with Char Grilled Pineapple Salad

