



## Seared squids à la puttanesca



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Chopped Tomatoes 500g 500 gr
- Black olives 100 gr
- Cleaned squids 800 gr
- Desalted capers 2 tablespoons
- Extra-virgin olive oil to taste
- Garlic 2 cloves
- Hot chili pepper 1
- Italian parsley 1 bunch
- Salt to taste
- Salt cured anchovies 2

**For this recipe we used:**



## Preparation

In a pan, flavor the olive oil with two cloves of crushed garlic then remove the garlic as soon as it gets golden and pour the **Pomì Chopped Tomatoes**.

Add the rinsed and dried capers, the pitted olives and the anchovies in little chunks, previously washed from the salt and cleaned from the bones. Cook on medium-high heat for about 10-15 minutes, stirring frequently.

Shortly before removing from heat, adjust the salt, season with a pinch of hot chili pepper and sprinkle with finely chopped parsley.

Allow the sauce to rest for a few seconds then prepare the squids.

Cut the squid in strips and sauté them in a non-stick pan on high heat with just a tiny hint of oil: the squids must curl up and remain crisp outside and soft inside.

Add the squids to the plates and top with the puttanesca sauce then serve.