

Charred Squid and Sweet Potatoes with Napa Cabbage and Spicy Lime

Recipe courtesy of Chef Tamie Cook

SERVES 4 TO 6



I love squid! I love it fried, stuffed and most especially grilled. This recipe was inspired by my desire to have a delicious, one-dish meal. It has all the components I crave ... the creamy sweetness of the potatoes, the crunch of the cabbage, the tang of the dressing and the spicy, char of the squid.

INGREDIENTS

SQUID:

- 1 pound cleaned squid tubes and tentacles
- 1 tablespoon olive oil
- 1 teaspoon Alchemy Spice Raging Monk Spicy Thai Blend
- 2 teaspoons Alchemy Spice Easy Goin' Spice Blend

DRESSING:

- 1 tablespoon minced shallot
- 2 teaspoons freshly grated ginger
- 1 garlic clove, minced
- 1 small Thai chili, seeds removed and minced
- Zest and juice from 1 lime
- 2 tablespoons olive oil
- 2 teaspoons fish sauce
- 2 teaspoons soy sauce
- 1 teaspoon honey
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

SWEET POTATOES:

- 1 large sweet potato, peeled and cut into 1/2-inch pieces
- 1 tablespoon olive oil
- ½ teaspoon salt

- 3 cups thinly sliced napa cabbage
- 1 avocado, peeled and sliced
- ⅓ cup loosely packed basil leaves
- ⅓ cup loosely packed cilantro leaves
- ⅓ cup loosely packed mint leaves
- ¼ cup finely chopped roasted peanuts

DIRECTIONS

FOR THE SQUID:

Place the squid, olive oil and spice blends into a ziptop bag and seal. Move squid around to evenly coat with marinade. Refrigerate for at least 30 minutes and up to 2 hours.

FOR THE SWEET POTATOES:

Heat oven to 425° F. Place the sweet potatoes in a mixing bowl, add the olive oil and salt and toss to combine. Spread evenly on a baking sheet and roast, tossing occasionally, until golden brown and tender, about 25 minutes. Set aside and keep warm.

FOR THE DRESSING:

Place all of the ingredients into a glass jar, seal and shake to combine. Set aside.

TO FINISH THE DISH:

Heat a grill pan or cast iron skillet over high heat for 5 minutes. (Turn on kitchen fan or venthood.) Add squid to the pan and cook for 1 minute, flip and cook for another minute or until well charred. Being careful not to overcook.

TO SERVE:

Place cabbage on a large platter. Layer basil, cilantro, mint, sweet potatoes, avocado and squid on top. Drizzle with dressing. Garnish with peanuts and serve immediately.