Pomì
O Così. O Pomì.

Seared squids à la puttanesca

Preparation time: 20 min
Difficulty: Easy

Ingredients

- 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

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.

For this recipe we used:

Chopped Tomatoes 500 gr