



Calamari with Pesto

CALAMARI

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This Mediterranean classic (also known as *Encornets de pesto*) features calamari sautéed in a simple pesto that comes together in a snap. Serve with crusty bread and enjoy!

INGREDIENTS

1 lb calamari rings & tentacles
(thawed)
1 large bunch of fresh basil
2 cloves garlic
1/4 cup grated Parmesan cheese
1/4 cup toasted pine nuts
1/2 cup olive oil

DIRECTIONS

In blender combine basil, garlic, Parmesan and pine nuts. Slowly add olive oil until well blended.

Heat an additional tablespoon of olive oil in a frying pan over medium high heat. Add calamari and cook until tender (about 2 minutes). Do not overcook.

Remove from pan and toss calamari in fresh pesto.