



Calamari in Sweet Chili Sauce

CALAMARI

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Perfectly crispy calamari is complemented with the sweet heat of chili sauce in one of our favorite recipes! This twist on classic fried calamari is a guaranteed crowd pleaser.

INGREDIENTS

- 1 lb calamari rings & tentacles (thawed)
- 3/4 cup flour
- 1/2 tsp salt
- 1/2 tsp dried crushed chili flakes
- 1/2 tsp 5-spice powder
- 1/4 teaspoon black pepper
- 1 1/2 cups vegetable oil
- 1 1/2 cups Thai sweet chili sauce

DIRECTIONS

In a large bowl, mix flour, salt, pepper, and spices. Toss calamari in the mixture until well coated. Remove pieces one at a time and set aside.

Heat oil in a large frying pan to med-high. Place the calamari into hot oil and fry for 1-2 minutes on each side. Cook to golden brown, remove and drain on paper towel. Toss cooked calamari in a bowl with Thai sweet chili sauce until well coated. Enjoy!