

UCCOOK

Spicy Squid Salad

with pickled cucumber & sweet chilli mayo

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Alex Levett

Wine Pairing: Grootse Post Winery | Grootse Post Pinch of Salt Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	369kj	1861kj
Energy	88kcal	445kcal
Protein	5.4g	27.3g
Carbs	7g	38g
of which sugars	4.4g	22.1g
Fibre	1.2g	6g
Fat	4.1g	20.5g
of which saturated	0.4g	2.1g
Sodium	137mg	689mg

Allergens: Sulphites, Shellfish, Sesame, Allium

Spice Level: Hot

Eat Within 1 Day



Ingredients & Prep Actions:

Serves 3	[Serves 4]	
45ml	60ml	Rice Wine Vinegar
300g	400g	Cucumber <i>rinse & cut into thin matchsticks</i>
30g	40g	Fresh Ginger <i>peel & grate</i>
150ml	200ml	Sweet Chilli Mayo <i>(90ml [120ml] Mayo & 60ml [80ml] Thai Sweet Chilli Sauce)</i>
45ml	60ml	Spicy Lime Dressing <i>(30ml [40ml] Sriracha Sauce & 15ml [20ml] Lime Juice)</i>
15ml	20ml	Black Sesame Seeds
450g	600g	Squid Heads & Tubes <i>quills removed (see Chef's Tip)</i>
120g	160g	Salad Leaves <i>rinse</i>
360g	480g	Carrot <i>rinse, trim, peel & cut into thin matchsticks</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey
Paper Towel

- 1. PICKLE TIME** Place the rice wine vinegar, 3 [4] tbsp of water, and 1[2] tbsp of sweetener in a bowl. Toss through the cucumber and set aside to pickle.
- 2. LET'S PREP** In a bowl, combine the ginger, the spicy lime dressing and seasoning. Set aside. Loosen the mayo with water in 5ml increments until drizzling consistency.
- 3. TOASTY SEEDS** Place the sesame seeds in a pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.
- 4. CHAR-GRILLED SQUID** Rinse the squid to remove any residue from the packet and pat dry with paper towel. Place a pan or grill pan over high heat with a drizzle of oil. When hot, sear the squid until lightly charred, 1-2 minutes per side. Remove from the pan and season. You may need to do this in batches.
- 5. TOSS TOGETHER** In a salad bowl, toss together the salad leaves and the carrot. Drain the pickling liquid from the cucumber.
- 6. A SALAD OF DREAMS** Top the salad with the pickled cucumbers and the charred squid. Drizzle over the ginger dressing (to taste) and some sweet mayo, and garnish with the toasted sesame seeds.

Chef's Tip The quill is found in the squid tubes and looks like a long piece of plastic. To remove it, simply grab it and pull it out slowly.