



## Chili-Garlic Calamari & Chorizo

### WHAT'S NEEDED

#### Ingredients:

- 4 oz. **Cholula Chili Garlic** Hot Sauce
- 8 oz. squid, ring and tentacles
- 2 oz. cornstarch
- 2 oz. red bell pepper
- 2 oz. green bell pepper
- 3 oz. red onions
- 3 ea. chorizo links (4 oz.)
- 4 oz. fingerling potatoes (red, purple, white)
- 3 oz. sweet potatoes
- 2 tsp. parsley, fresh
- 2 oz. extra virgin olive oil
- 2 oz. melted butter
- 1 tbsp. lemon juice, fresh
- salt and pepper



### HOW TO MAKE

#### Preparation - 3-4 servings

1. Peel and dice the potatoes, boil in seasoned water until almost done, drain and chill.
2. In a saute pan heat the olive oil and cook the sliced onions, peppers, and chorizo until the vegetables are soft. Keep warm.
3. In a 350°F deep fat fryer cook the potatoes until golden brown, add to the saute pan.
4. Dust the squid with the cornstarch and season with salt and pepper. Deep fry until golden brown.
5. Add the butter, lemon juice and the **Cholula Chili Garlic** Hot Sauce to the pan and bring to boil. Add the calamari and parsley, toss together and serve immediately.

