

Delivering a World of Flavour



**Saltbush and Native Pepper Berry squid salad with chorizo and butter beans.**

**Ingredients**

300g Squid tubes and tentacles cleaned and scored  
100g diced chorizo  
100g butterbeans drained  
Pinch of Saltbush Flakes  
5x Pepper berry  
50ml Pomegranate Balsamic Vinegar  
Zest of ½ lemon  
1 tbs Chopped Parsley  
Rocket Leaves

# EUROPEAN *Foods*

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## Recipe

1. In a mortar and pestle grind the spices together
2. Sprinkle spice mix and lemon zest over the prepped squid
3. In a hot pan add diced chorizo and sauté till some of the fat from the chorizo has rendered (melted) down
4. Add marinated squid and cook for approx. 30 seconds
5. Add butterbeans and parsley
6. Add vinegar and reduce for 10 seconds and then remove pan from heat
7. Mix with the rocket leaves and serve