

Salt & Pepper Squids

with Patate Douce Fries & Cranberry Salad
Balsamic Mayonnaise Dip

Serves 4

INGREDIENTS

- 500g Pacific West Salt & Pepper Squids
- 500g Sweet Potatoes
- 1 tbsp seasoning salt
- Croutons (optional)

For the salad (mixed)

- 1 head Romaine lettuce
- 1 large grated carrot
- 4 oz Dried Cranberries
- 4 oz peeled and sliced cucumber

For the Balsamic Mayonnaise (mixed)

- Balsamic vinegar
- $\frac{1}{3}$ cup Mayonnaise

METHOD

1. Wash the potatoes and cut lengthways into roughly 1cm/1/2" slices. Rinse in a colander under cold running water to remove excess starch, or soak chips in a bowl of cold water for several hours/overnight. Pat dry with kitchen paper.
2. Fry the chips for ten minutes, or until cooked through but not browned.
3. Remove the chips from the pan with a slotted spoon and allow draining on kitchen paper.
4. From frozen, deep fry **Pacific West Salt & Pepper Squids** for 3-4 minutes at 180°C.
5. To serve, place the salad, potato fries and Salt & Pepper Squids on a plate. Add the Balsamic Mayonnaise in a ramekin dish and serve.

Watch the recipe video and try it yourself!

 **Pacific West**



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