

# Toasted Focaccia Gnocchi Squids

Melted Italian Cheese Sundried Tomatoes  
and Roquette Salad

Serves 3

## INGREDIENTS

- 300g **Pacific West Gnocchi Squids**
- 1 loaf Focaccia
- 100g mix Italian cheese
- 50g sundried tomato, lightly chopped
- ½ cup wild roquette leaf
- 50g almond flakes, lightly toasted in oven

For the salad dressing (mixed)

- 2 tbsp olive oil
- 2 tbsp Lemon Juice
- 1 tbsp Honey
- Sea salt to taste

## METHOD

1. From frozen, deep fry **Pacific West Gnocchi Squids** for 3-4 minutes at 180°C.
2. In a medium bowl, toss together the roquette leaf, sundried tomato, toasted almond flakes, and Italian cheese. Drizzle in the premix salad dressing. Set aside.
3. To serve, slice the Focaccia into two, spread the salad on Focaccia and top with deep fried **Pacific West Gnocchi Squids**. Cover with another sliced Focaccia and serve.

Watch the recipe video and try it yourself!

 **Pacific West**



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