

Grilled Squid Tacos with Thai Remoulade and Pineapple Slaw

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Serves 4

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1 ½ pounds of squid – tubes and tentacles or rings
1 ½ TBSP Extra Virgin Olive Oil (Gia Russa)
Salt and Pepper
Corn Tortillas
Lime Wedges for serving

Pineapple Slaw

3 cups shredded Purple Cabbage
1/3 cup Red Bell Pepper diced
1 Scallion (white and green) minced
1 Jalapeno minced (seeds and ribs removed)
¾ cup fresh Pineapple diced
2 TBSP fresh Cilantro minced
2 TBSP fresh squeezed Lime Juice
1 TBSP Honey
2 TBSP Extra Virgin Olive Oil (Gia Russa)
1 tsp Thai Chili Garlic Paste (Dynasty)
Salt and Pepper



Thai Remoulade

½ cup Mayonnaise (Hellman's)
½ cup light Sour Cream (Daisy)
1 tsp fresh Cilantro minced
1 tsp minced Scallion
2 tsp fresh squeezed Lime Juice
½ tsp Thai Chili Garlic Paste (Dynasty)

To make Thai Remoulade, combine all 6 ingredients and refrigerate until ready to serve.

To make Purple Pineapple Slaw, combine first 6 ingredients in a serving bowl. In a small bowl, make the dressing. Whisk together the lime juice, honey, and Thai Chili Garlic Paste then slowly drizzle in the olive oil, whisking to combine. Pour the dressing over the slaw mixture and stir to combine. Salt and pepper to taste. Refrigerate until ready to serve.

To prepare squid, rinse the squid and pat dry. If using whole squid tubes, cut into ½ inch rings. Drizzle about 1½ TBSP of olive oil over squid and toss to evenly coat; lightly season with salt and pepper. Heat grill to medium high. Warm the tortillas on the grill. Keep tortillas warm in aluminum foil or tortilla keeper. Grill Squid in a grilling skillet (holes in bottom to allow heat through but not large enough for squid rings to fall through). Squid cooks quickly (2-3 minutes, stirring half way through cooking time) Once the pieces firm up, tentacles curl up and the squid becomes opaque it is finished. Do not overcook.

To serve, spread Thai remoulade on a tortilla, place squid in the center of the tortilla and top with the purple pineapple slaw. Serve with fresh lime wedges.