

# Calamari Spinach Salad



## INGREDIENTS

6	Ounces	<u>Lightly Breaded Ring and Tentacle Calamari</u>
1	Cup	Baby Spinach
1/2	Ounce	Red Onion, Shaved Very Thin
1	Ounce	Tomatoes, Seeded And Chopped
1	Each	Egg, Hard Cooked
1	Each	Lemon Juice
1	Ounce	Italian Vinaigrette

FEATURED PRODUCTS: \_

MENU PARTS: Soup & Salad

Baby spinach mixed with red onion and chopped tomato. Topped with quartered hard cooked egg and crispy fried Calamari tossed in lemon juice, drizzled with Italian vinaigrette.

## DIRECTIONS

1. Fry Mrs. Friday's® Breaded Calamari Rings & Tentacles according to package directions or at 350°F to 165°F internal temperature.
2. Mix baby spinach with red onion and chopped tomato.
3. Place a quartered hard cooked egg at the four points of the plate, top with crispy fried Calamari that has been tossed in lemon juice.
4. Drizzle salad with Italian vinaigrette.