

Twisted Calamari Peri Peri



INGREDIENTS

6	Ounces	<u>Twisted Calamari</u>
2	Ounces	Peri Peri Sauce Prepared
1	Each	Lime Wedge Grilled
1	Ounce	Carrot Salad (Pickled)
As Needed	Garnish	Parsley, Chopped

FEATURED PRODUCTS:
MENU PARTS: Appetizers

Mrs. Friday's® Twisted Calamari is easy to prepare and has an impressive back of house look. Try this new twist on a popular menu item with your favorite sauce!

DIRECTIONS

1. Fry the Twisted Calamari in 350°F oil to 165°F internal temperature until golden. Drain well.
2. Either quickly toss in the sauce or serve the sauce on the side.
3. Garnish with the lime and parsley.