



BBQ CHILLI SQUID SALAD

Serves 4

500gms **squid**, cleaned, honeycombed and cut into triangles

marinade

- 1 stalk lemongrass, finely chopped
- 1 lime, zest
- 2 tablespoons lime juice
- 2 cloves garlic, crushed
- 1 medium red chillis, seeded and finely chopped
- 1 teaspoon palm sugar
- 1 tablespoon fish sauce
- ¼ cup peanut oil

salad

- 1 lebanese cucumber, halved lengthwise and seeds removed
- ¼ cup mint leaves, chopped
- ¼ cup coriander, chopped
- ¼ cup basil leaves, torn
- 2 green onions, sliced diagonally
- 1/4 cup unsalted macadamias, roasted and chopped

dressing

- 2 tablespoons lime juice, extra
- 2 teaspoons sesame oil
- 2 teaspoons fish sauce
- 1 teaspoon palm sugar
- 1 tablespoon sweet chilli sauce

Combine all the marinade ingredients in a large bowl. Place the cleaned and honeycombed squid into the marinade, cover and refrigerate for 30 minutes.

Whisk together the dressing ingredients. Heat a BBQ plate to a high heat, cook squid until curled and opaque, 2-3 minutes and place into the dressing straight from the heat.

In a large salad bowl, combine all the salad ingredients. Add the cooled cooked squid and toss with the salad and serve.