

**'LEFTOVER'  
CHARGRILLED SQUID  
STEW**

SERVES 2

INGREDIENTS:

2 X Whole cleaned squid  
Left over ratatouille or the like  
Extra Virgin Olive Oil  
Aioli  
1 Lemon  
Sea Salt & Black Pepper

PREP TIME : 5 MINS

COOKING TIME : 10 MINS

METHOD:

This is how to spice up your leftovers, Jarvis style. There's always some kind of tomato based stew or sauce left over in this house, in this instance a chorizo and chickpea stew but it could work with anything - ratatouille, provencal, arrabiata...

Start with the basics, a glug of olive oil over the squid and a pinch of sea salt - ask us to clean it for you and remove the tentacles and keep separately. Get a griddle pan searing hot, as hot as you can possibly get it, then hotter still.

Heat up your leftovers. To the griddle pan add your squid, leaving it to cook for 2-3 mins on each side to get some nice char marks. The tentacles can go in too, crispy squid legs, that's what we're talking about. We've kept ours whole here but we can open and score for you too if you like.

When the squid is cooked, cut into rings on the diagonal and serve over the leftover stew. A squeeze of lemon, a blob of aioli and get it in your belly, you can thank us when you're next in the shop.

