



Kung Pao Calamari



Ingredients: Family Serving

- ½ Tbsp. **Marinade Seasoning Gluten Free**
(Starport 356), (.25 oz.)
- ½ C. **Crispy Seasoning Batter**
(Starport 354), (2.5 oz.)
- 6 oz. Calamari rings, frozen or fresh
- ¼ C. **General Kung Pao Sauce Gluten Free**
(Starport 445)
- 1 Tbsp. Vegetable oil or butter

Garnish: Cilantro sprigs and green onions



Instructions

1. Cut calamari into rings, clean, and drain dry.
2. Add **Marinade Seasoning** to calamari and marinate calamari about 30 minutes to ensure tenderness.
3. Coat calamari with **Crispy Seasoning Batter** evenly just before frying.
4. Deep fry calamari at 370°F for about one minute, stir to avoid clumping. Remove and wait for oil temperature to re-heat to 370°F and re-fry until golden crispy.
5. Heat a sauté pan, add oil (or butter) and **General Kung Pao Sauce** bring the sauce to boil at medium high heat, remove from heat.
6. Toss and coat fried calamari with sauce and serve.
7. Garnish with cilantro, green onions and lemon wedges.