



## Barbecued calamari and mushroom salad

500g (approx.10 medium) calamari squid, cleaned  
400g flat mushrooms, trimmed & thickly sliced  
1 /4cup olive oil plus extra for greasing  
3 limes, juiced  
2 long red chillies, deseeded & finely chopped  
1 /2bunch fresh coriander, washed, dried & leaves  
& roots finely chopped  
salt & ground black pepper, to taste  
fresh coriander leaves, to serve  
barbecued lime wedges, to serve

1. Cut the calamari hoods in half lengthways & open out flat with the inside facing up. Score a shallow honeycomb pattern into the calamari flesh, taking care not to cut all the way through. Cut each scored hood into 4 lengthways & place into a medium bowl. Place the mushrooms into another medium bowl.
2. To make the marinade, combine the oil, lime juice, chillies, coriander, & salt & pepper in a medium bowl. Stir until well combined.
3. Pour 1/2the marinade over the calamari & toss well to combine. Pour the remaining marinade over the mushrooms & toss gently to combine. Cover calamari & mushrooms with plastic wrap & place in the refrigerator to marinate for 1-2 hours, stirring occasionally.
4. Grease a barbecue plate with extra oil & preheat on medium-high heat.
5. Place the mushrooms onto the barbecue plate & cook, tossing frequently & basting with the marinade often, for 2-3 minutes or until the mushrooms are just tender. Remove to a plate. Place the calamari onto the barbecue plate & cook, tossing frequently, for 1-2 minutes or until curled & tender. Remove to a plate.
6. To serve, arrange the calamari & mushrooms onto serving plates, top with coriander leaves & serve with barbecued lime wedges.

Tip: Serve the salad as a light meal with crusty bread or as a side dish to roast beef or chicken.

Variation: replace calamari with 1kg medium green prawns, peeled and deveined.

