



# Grilled Squid Steaks with Garlic Sauce



2 Servings



20 minutes

## Ingredients :

- 2 squid steaks
- 2 tbsp olive oil
- Salt and black pepper
- 2 tbsp butter
- 4–5 garlic cloves
- 1tbsp lemon juice
- Pinch of red pepper flakes
- 1tbsp chopped parsley
- Lemon wedges for serving



## Instructions :

1. Score the squid steaks lightly in a crosshatch pattern, cutting only 1/8 inch deep.
2. Rub steaks with olive oil, salt, and pepper to season and prevent sticking.
3. Make the garlic sauce by sautéing minced garlic in butter on low heat, then adding lemon juice, red pepper flakes, and parsley. Keep warm.
4. Grill steaks on a hot preheated grill for 2–3 minutes per side until firm with light char marks.
5. Let steaks rest for 1 minute to allow juices to settle.
6. Slice into strips or serve whole, then spoon the warm garlic sauce generously over the top and garnish with lemon wedges and parsley.