Garlic, Chilli and Parsley Grilled Squid

2 Servings

20 minutes

Ingredients :

- 1 lb squid tubes and tentacles
- 2 tbsp olive oil
- 2 cloves garlic
- 1 red chili
- 1 tbsp fresh parsley
- 1 tsp white wine vinegar
- Salt
- Lemon wedges for serving

Instructions :

1. Prepare squid tubes by opening them lengthwise , flattening , and gently scraping off the membrane .
2. Make a spicy marinade using olive oil , garlic , chopped chili , parsley , salt , and white wine vinegar .
3. Coat squid in the marinade and let sit for 5 minutes to infuse flavor .
4. Preheat grill to 500 °F or hotter , cleaning and oiling the grates well .
5. Grill squid for 90 seconds per side until lightly charred and tender .
6. Transfer to a serving platter , garnish with parsley and olive oil , and serve immediately with lemon wedges .