



# Korean Grilled Squid with Tangy Gochujang Sauce



2 Servings



22 minutes

## Ingredients :

- 1lb squid (bodies and tentacles )
- 2 tbsp gochujang paste
- 1tbsp soy sauce
- 1tbsp sesame oil
- 2 cloves garlic
- 1tsp grated ginger
- 1tbsp honey
- Toasted sesame seeds
- Sliced green onions



## Instructions :

1. Clean squid thoroughly , pat dry , and cut into rings or leave whole based on preference .
2. Make a marinade using gochujang , soy sauce , sesame oil , garlic , ginger , and honey . Stir until smooth .
3. Coat squid generously in the red sauce and marinate for 8–10 minutes .
4. Preheat grill to 475–500 °F and oil the grates well .
5. Grill squid for 2–3 minutes per side until the sauce caramelizes and char marks appear .
6. Transfer to a platter and top with sesame seeds and green onions . Serve immediately with rice or as an appetizer .