



M e d i t e r r a n e a n S e a f o o d M e z z e P l a t t e r



4 Servings



35 minutes

Ingredients :

- Shrimp
- Calamari rings
- Cooked octopus
- Smoked fish fillets
- Olive oil
- Garlic cloves
- Lemon juice
- Fresh parsley
- Dried oregano
- Salt
- Black pepper
- Paprika
- Hummus
- Kalamata olives
- Pita bread



Instructions :

1. Rinse and pat dry the shrimp , calamari , and octopus , then set aside .
2. Heat olive oil in a pan over medium heat and lightly sauté garlic until fragrant .
3. Add shrimp and calamari to the pan , cooking until just tender and opaque .
4. Remove seafood from heat and drizzle with lemon juice , then season with salt , black pepper , paprika , and dried oregano .
5. Arrange the cooked seafood , smoked fish , hummus , olives , and pita bread on a large serving platter .
6. Garnish the platter with fresh parsley and an extra drizzle of olive oil before serving .