

Salt and Pepper Squid with Lemon Aioli

A delicious snack paired with a tangy and creamy dipping sauce

Serves: 8

Time: 20 mins

Difficulty: Easy



INGREDIENTS

- Shore Mariner Salt and Pepper Squid
- 1/4 Cup lemon juice
- 3 Garlic cloves, minced
- 2 Teaspoons Dijon mustard
- Salt and pepper to taste
- 1/2 Cup olive oil
- 1/2 Cup sour cream

METHOD

- Cook salt and pepper squid as per the pack instructions and serve with dressing
- Combine lemon juice, garlic, Dijon mustard, salt and pepper in a bowl
- Slowly whisk olive oil into the bowl, whisk sour cream into the mixture
- Transfer the dressing into a sealed container and refrigerate for 15 minutes

COOKING TIP:

- Sprinkle Salt and Pepper squid with fresh chili, coriander and a squeeze of lemon