Charred Squid and Sweet Potatoes with Napa Cabbage and Spicy Lime
Recipe courtesy of Chef Tamie Cook
SERVES 4 TO 6

I love squid! I love it fried, stuffed and most especially grilled. This recipe was inspired by my desire to have a delicious, one-dish meal. It has all the components I crave… the creamy sweetness of the potatoes, the crunch of the cabbage, the tang of the dressing and the spicy, char of the squid.

INGREDIENTS

SQUID:
1 pound cleaned squid tubes and tentacles
1 tablespoon olive oil
1 teaspoon Alchemy Spice Raging Monk Spicy Thai Blend
2 teaspoons Alchemy Spice Easy Goin’ Spice Blend

DRESSING:
1 tablespoon minced shallot
2 teaspoons freshly grated ginger
1 garlic clove, minced
1 small Thai chili, seeds removed and minced
Zest and juice from 1 lime
2 tablespoons olive oil
2 teaspoons fish sauce
2 teaspoons soy sauce
1 teaspoon honey
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper

SWEET POTATOES:
1 large sweet potato, peeled and cut into 1/2-inch pieces
1 tablespoon olive oil
½ teaspoon salt
3 cups thinly sliced napa cabbage
1 avocado, peeled and sliced
1/3 cup loosely packed basil leaves
1/3 cup loosely packed cilantro leaves
1/3 cup loosely packed mint leaves
1/4 cup finely chopped roasted peanuts

DIRECTIONS

FOR THE SQUID:
Place the squid, olive oil and spice blends into a ziplock bag and seal. Move squid around to evenly coat with marinade. Refrigerate for at least 30 minutes and up to 2 hours.

FOR THE SWEET POTATOES:
Heat oven to 425º F. Place the sweet potatoes in a mixing bowl, add the olive oil and salt and toss to combine. Spread evenly on a baking sheet and roast, tossing occasionally, until golden brown and tender, about 25 minutes. Set aside and keep warm.

FOR THE DRESSING:
Place all of the ingredients into a glass jar, seal and shake to combine. Set aside.

TO FINISH THE DISH:
Heat a grill pan or cast iron skillet over high heat for 5 minutes. (Turn on kitchen fan or venthood.) Add squid to the pan and cook for 1 minute, flip and cook for another minute or until well charred. Be careful not to overcook.

TO SERVE:
Place cabbage on a large platter. Layer basil, cilantro, mint, sweet potatoes, avocado and squid on top. Drizzle with dressing. Garnish with peanuts and serve immediately.