

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

CALAMARI, SAUTÉED BISTRO STYLE

1 tablespoon olive oil
1 teaspoon chopped garlic
1 cup field greens
1/2 pound spinach, washed and stems removed
8 ounces calamari, cleaned and sliced, tentacles separated and halved
1/4 teaspoon red pepper flakes
1/4 cup roasted red peppers, sliced
salt & pepper

Sauté garlic in oil. Stir in spinach and greens till wilted and set aside. Add the calamari and red pepper flakes. Add roasted red peppers and sauté for one minute. Combine the calamari mixture with the greens and serve hot.

Servings: 2

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