

## Quick Thai Squid Salad

Serves: 1  
Prep time: 5 Minutes  
Cooking time: 3 Minutes

### Ingredients:

- 3 tablespoons water
- 2 teaspoons fish sauce
- 1 tablespoon lime juice
- 1 teaspoon chopped red chilli
- 2 squid hoods

### Salad

- 1 tablespoon chopped onion
- 1 teaspoon finely chopped lemongrass
- 1 tablespoon chopped fresh coriander
- 1 tablespoon chopped fresh mint
- 2 iceberg lettuce cups



**Simplicity:** *There is nothing easier or quicker than this tasty salad*  
**Ready in 8 minutes**

### Method:

- Cut open the squid to lay flat and score the inside with a sharp knife, crisscross pattern #
- In a small saucepan, add water, fish sauce, lime juice and red chilli. Bring to the boil then reduce to a simmer, add the squid, stir and cook for 2 minutes. Remove from heat
- In a small bowl combine the onion, lemongrass, coriander and mint
- Add the squid and the pan juices to the bowl above, chill until ready to eat
- Divide the mixture in half and place into the lettuce cups
- **Serve with a wedge of lime. Enjoy!**