

Sweet Chilli Squid

Serves 4

INGREDIENTS

2 squid tubes
300mls sweet chilli sauce
40mls chicken stock
1 bunch coriander finely chopped for garnish
2 stalks of spring onion finely sliced for garnish
2 tablespoon of shallot chopped
2 tablespoon of garlic chopped
3 cups jasmine rice
30mls oil

METHOD

- wash and cook the rice, keep warm
- Open squid tubes and clean if needed. score the inside with a sharp knife in a criss cross pattern, then cut the squid into strips (1cm x 5cm) in size.
- Heat the oil in a wok, when hot add the shallot and garlic, then follow with the squid before the shallot and garlic burns. The squid will begin to curl up.
- After about 1 minute add the sweet chilli and chicken stock, stirring once added.
- Spoon over the portioned hot rice, sprinkle with coriander and spring onion for garnish