

Calamari ripieni alla griglia

Ingredients:

- * 5 Calamari
- * 1 Garlic clove
- * 2 Tablespoons of breadcrumbs
- * 1 Small bunch of parsley
- * 2 Lemons
- * Extra virgin olive oil
- * Salt
- * Black pepper

Steps:

1. Rinse the calamari well under running water and peel them, making sure not to break them.
2. Wash the lemons, and cut them first into thin slices, then into small chunks.
3. Cut the calamari tentacles very finely with the parsley and half a garlic clove; transfer the chopped mixture to a bowl.
4. Carefully stuff each calamari with the prepared mixture, and secure them with kitchen string or a toothpick.
5. Brush the calamari with olive oil, seasoned with salt and pepper, and cook them on the grill FAKIRO.GR.
6. Once cooked, distribute the stuffed calamari on individual plates and serve hot.