

## **Greek-Style Garlic Calamari:**

### **Ingredients:**

- 1 pound fresh calamari (squid), cleaned and sliced into rings
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 small red onion, finely chopped
- 1 red bell pepper, thinly sliced
- 1/2 cup cherry tomatoes, halved
- 1/4 cup pitted Kalamata olives, sliced
- 1/4 cup fresh parsley, chopped
- Juice of 1 lemon
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Feta cheese for garnish (optional)

### **Instructions:**

1. Heat olive oil in a large skillet or pan over medium-high heat.
2. Add minced garlic and chopped red onion. Sauté for 2-3 minutes until the onion becomes translucent.
3. Add sliced red bell pepper and continue to sauté for another 2-3 minutes until the pepper softens.
4. Stir in the calamari rings and cook for about 2-3 minutes until they turn opaque.
5. Add cherry tomatoes, Kalamata olives, and dried oregano. Cook for an additional 2-3 minutes until the tomatoes start to soften.
6. Drizzle lemon juice over the calamari and vegetables. Season with salt and pepper to taste.
7. Remove the pan from heat, and stir in fresh parsley.
8. Serve the Greek-Style Garlic Calamari on plates, garnished with crumbled Feta cheese if desired.