

Grilled Lemon Herb Squid:

Ingredients:

- 1 pound cleaned squid (calamari), rings and tentacles
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- Zest and juice of 1 lemon
- 1 tablespoon fresh thyme leaves
- Salt and pepper to taste

Instructions:

1. In a bowl, combine olive oil, minced garlic, lemon zest, lemon juice, fresh thyme, salt, and pepper.
2. Place the cleaned squid in a shallow dish and pour the lemon herb marinade over it. Marinate for about 15-30 minutes.
3. Preheat the grill to medium-high heat.
4. Thread the squid onto skewers (if using wooden skewers, soak them in water for 30 minutes before using).
5. Grill the squid for about 2-3 minutes on each side until it's cooked through and slightly charred.

Side 1: Mediterranean Couscous Salad:

Ingredients:

- 1 cup couscous
- 1 1/4 cups water
- 1/4 cup extra-virgin olive oil
- 2 tablespoons lemon juice
- 1/2 cup cherry tomatoes, halved
- 1/2 cucumber, diced
- 1/4 cup Kalamata olives, pitted and sliced
- 1/4 cup fresh parsley, chopped
- Salt and pepper to taste
- Feta cheese crumbles (optional)

Instructions:

1. In a saucepan, bring water to a boil. Stir in the couscous, remove from heat, cover, and let it sit for about 5 minutes.
2. Fluff the couscous with a fork and let it cool.
3. In a large bowl, whisk together olive oil and lemon juice. Add the cooled couscous, cherry tomatoes, cucumber, Kalamata olives, and fresh parsley. Toss to combine.
4. Season with salt and pepper, and optionally, top with Feta cheese crumbles.

Side 2: Grilled Zucchini:

Ingredients:

- 2 medium zucchini, sliced into rounds
- 2 tablespoons olive oil
- Salt and pepper to taste

Instructions:

1. Preheat your grill to medium-high heat.
2. Toss the zucchini rounds with olive oil, salt, and pepper.
3. Grill the zucchini for about 2-3 minutes on each side until they are tender and have grill marks.

Serve the Grilled Lemon Herb Squid with Mediterranean Couscous Salad and Grilled Zucchini for a delightful and balanced meal. Enjoy your squid main dish with these tasty sides!