



Calamari Stew with Garlic Toast

Recipe courtesy Giada De Laurentiis



Total Time: 20 min
Prep: 5 min | Inactive Prep: – | Cook: 15 min
Level: Easy
Yield: 6 servings

INGREDIENTS

For the Calamari Stew:

2 tablespoons olive oil
2 cloves garlic, cut in 1/2
1 3/4 cups tomato sauce
1 cup white wine
1 teaspoon fresh chopped thyme leaves
1 teaspoon red pepper flakes
1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

2 pounds calamari (squid), bodies thinly sliced and tentacles whole

For the Garlic Toast:

4 to 6 slices of bread
Olive oil, for drizzling
2 to 3 whole cloves garlic

DIRECTIONS

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For the Calamari Stew: Warm the olive oil over medium heat in a medium pot. Add the garlic and let cook until fragrant, about 2 minutes. Remove the garlic. Add the tomato sauce, white wine, thyme, red pepper flakes, salt, and pepper. Bring the mixture to a simmer. Add the calamari and stir to combine. Continue to cook until the mixture comes back up to a simmer, about 2 more minutes. Serve immediately with the Garlic Toasts.

For the Garlic Toast: Preheat the oven to 350 degrees F.

Meanwhile, drizzle the bread slices with olive oil. Toast until the bread is crisp and turning golden brown, about 8 to 10 minutes. Remove from the oven and rub the top of the toasts with whole garlic cloves. Serve immediately with the Calamari Stew.

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