

Grilled Spicy Squid

Tender squid marinated in a spicy sauce and grilled to perfection. This dish is bursting with flavor and a perfect choice for seafood lovers.



Main Dish

40 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 200g squid
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon sriracha sauce
- 1 tablespoon lime juice
- 1 clove garlic, minced
- 1 teaspoon ginger, grated
- Salt and pepper to taste
- Fresh cilantro, for garnish

Steps

- 1 Clean the squid by removing the head, tentacles, and innards. Rinse under cold water and pat dry with a paper towel.
- 2 In a bowl, combine soy sauce, honey, sriracha sauce, lime juice, minced garlic, grated ginger, salt, and pepper.
- 3 Add the squid to the marinade and let it sit for at least 30 minutes.
- 4 Preheat the grill to medium-high heat.
- 5 Place the squid on the grill and cook for 2-3 minutes per side or until it is cooked through and has grill marks.
- 6 Remove the squid from the grill and let it rest for a few minutes.
- 7 Serve the grilled squid garnished with fresh cilantro.