

RI Squid Salad with Cannellini Beans, Grilled Radicchio, Endive & Lemon Pistachio Dressing - Anthony Salemme

By Anthony Salemme, contributing chef, for RINewsToday.com



Serves 4

A unique twist using Rhode Island Calamari. This salad is made with lemony pistachio dressing, and is a meal in and of itself

- 1 ½ pounds Rhode Island Calamari (small tubes are most tender)
- 1 head radicchio, quartered
- 2 heads endive, halved
- ½ cup olive oil + 4 tablespoons
- 2 Serrano chiles, chopped fine (you can substitute 1 seeded jalapeño)
- 3 garlic cloves, sliced thin
- ¼ cup pistachios, coarsely chopped
- 1 lemon, zested and cut in half
- 2 Tablespoons red wine vinegar
- 1 15 ounce can Cannellini beans, rinsed
- ¼ cup cilantro or basil chopped fine

Clean the calamari bodies, season with salt and pepper, and place on a paper towel-lined baking sheet. Pat dry thoroughly.

In a small skillet, heat the ½ cup olive oil over low heat. Add the Serrano chile, garlic, pistachios and lemon, lemon zest and cook for about 5 minutes, or until everything is toasted and the oil is infused with flavor. Remove from the heat.

Add the beans and vinegar and squeeze the juice from the lemon over the beans.

Heat a grill or grill pan on high heat. Oil grill thoroughly. Add the calamari to the grill in batches. Grill until lightly charred and crispy on the edges.

Transfer to a cutting board and repeat with the remaining calamari. Slice the calamari into ½-inch rings.

Drizzle the radicchio and endive with olive oil and season with salt and pepper. Add them to the hot grill and grill for 1 to 2 minutes per side (Squid cooks FAST).

Remove from grill and cut out the core from the Radicchio. Scatter the endive and radicchio on to a serving platter or onto 4 plates. Top with bean salad and calamari rings.