

Calamari in a Creamy White Wine Sauce

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

2

Description

Creamy spicy calamari in white wine sauce over pasta This dish looks like you slaved over it and has such a rich taste that you dont need any sides Dinner for two but easily doubled Serve with the rest of the wine

Ingredients

- - ½ pound linguine pasta - 2 tablespoons olive oil - 3 cloves garlic
- crushed - 8 ounces squid
- cleaned and cut into rings and tentacles - ¾ cup white wine - 3 cherry peppers
- thinly sliced - 2 tablespoons cornstarch - 1 cup cream - ½ cup shredded fresh basil - crushed red pepper flakes to taste - salt and pepper to taste - ¼ cup freshly grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender yet firm to the bite
2. 8 to 10 minutes; drain. Heat olive oil in a large skillet over medium-high heat. Cook and stir garlic in hot oil until golden brown. Stir in squid and cook until it turns white. Stir in white wine and cherry peppers; bring to a simmer and cook until wine is reduced by half
3. about 3 minutes. Stir cornstarch into cream in a small bowl
4. then add to simmering calamari. Season with basil
5. red pepper flakes
6. salt
7. and pepper; stir until sauce is thickened. Add pasta to sauce and toss to evenly coat. Sprinkle with Parmesan cheese to serve.