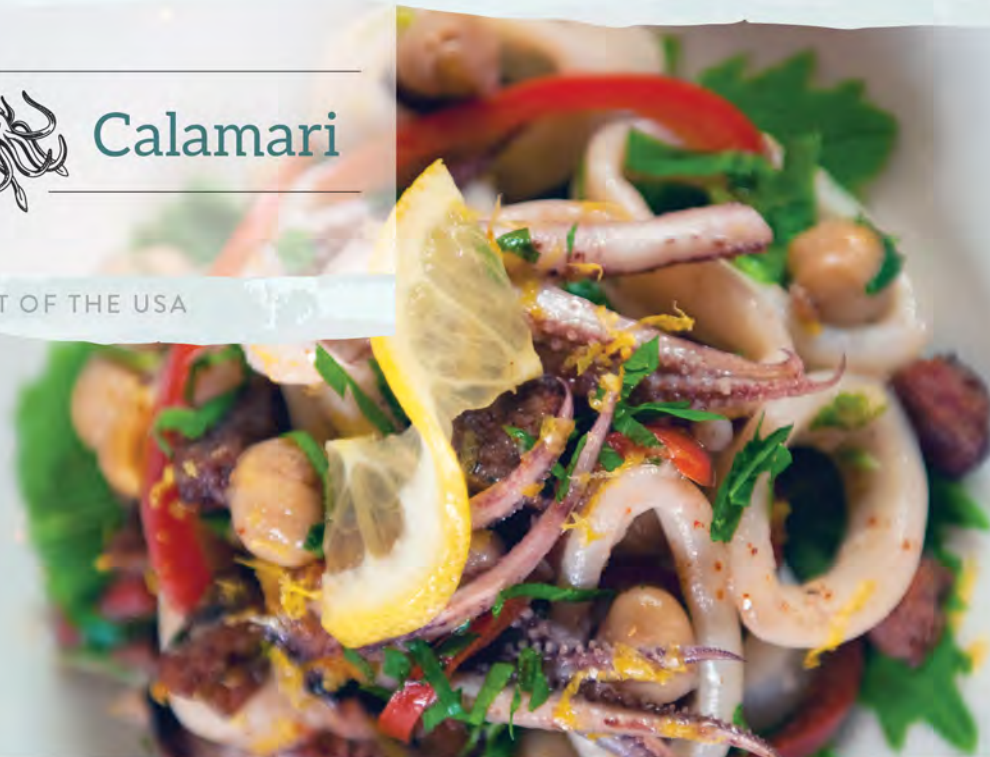


Retail



Calamari

PRODUCT OF THE USA



RETAIL LINE FEATURES

- Product of the USA calamari.
- So good, they'll ask for it by name.
- One-pound bag perfect for retail.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.



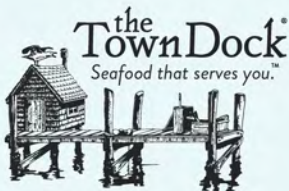
TUBES ONLY

10 x 1 lb. — USA Calamari
Item #10796018

TUBES & TENTACLES

10 x 1 lb. — USA Calamari
Item # 10796016

For the highest quality calamari and fresh fish, call us at 401-789-2200 or drop us a line at info@towndock.com.



THE TOWN DOCK DIFFERENCE

Experience exceptional service with:

- Best-in-class quality that helps acquire and retain customers with the promise of repeat business
- Guidance in choosing the right product for your operation
- Expertise — Calamari is 90% of our business (it's what we do!)

Retail



Calamari

CHICKPEA CHORIZO CALAMARI



Ingredients:

- 1.25 lb. The Town Dock Calamari Tubes and Tentacles
- 1 can of chickpeas, rinsed and drained
- 1 red pepper
- 1 bunch of parsley, rough chopped
- 1 red chili, deseeded and chopped
- 7 tbsp. olive oil
- ½ lb. chorizo, cut into chickpea-size chunks
- Juice and zest of 1 large lemon
- Salt & pepper



Preparation:

1. Cook the pepper whole under a grill, until completely charred.
2. Place the charred peppers in a plastic bag and leave to cool, then peel and slice into strips.
3. In a large bowl, mix the pepper strips, chickpeas, parsley, chili, and garlic.
4. Heat a large frying pan until hot, add a splash of olive oil, and fry the chorizo until crisp.
5. Add chorizo to add to the pepper mix.
6. Fry the calamari in the same pan for 1 minute.
7. Add cooked calamari to the peppers.
8. Dress calamari salad with the remaining oil, lemon juice, and lemon zest.
9. Mix together and serve.

