

STUFFED SQUIDS WITH TOMATO SAUCE ON CREAM OF TURNIP GREENS

Preparation time: 35 min

Difficulty: Hard

Ingredients

· Aromatic herbs: to taste

• Bread: 6 slices

• Egg: 1

Medium squids: 6Mortadella: 3.5 oz

Parmesan cheese: 5.3 ozTurnip greens: 1 bundle



Preparation

Carefully clean the squids and prepare them so as they are ready to be filled.

In the meantime, soak the bread with **Pomì Organic chopped tomatoes** and then blend the latter with the remaining tentacles, mortadella, Parmesan cheese, egg, salt and pepper to taste.

Stuff the squids by closing them with a toothpick and cook in a pan for 10 minutes with a drizzle of olive oil along with the aromatic herbs.

Finally, blanch the turnip greens in boiling water and then blend them with a drizzle of oil and ice. Season with salt and pepper to taste.

For this recipe we used:

Organic Chopped Tomatoes 3.5 oz

