

STUFFED SQUIDS WITH TOMATO SAUCE ON CREAM OF TURNIP GREENS



Preparation time: 35 min.

Difficulty: Hard

Ingredients (4 people)

- **Marinara spaghetti**
 - Organic chopped tomatoes 26.6oz 3.5 oz
 - Aromatic herbs to taste
 - Bread 6 slices
 - Egg 1
 - Medium squids 6
 - Mortadella 3.5 oz
 - Parmesan cheese 5.3 oz
 - Turnip greens 1 bundle

For this recipe we used:



Preparation

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

In the meantime, soak the bread with **Pomi 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.