



RECIPE



[Squid Ink Black Spaghetti with Seafood Recipe – White Wine, Garlic, Chilli, Clams, Octopus and Prawns Recipe](#)

Ingredients

- Squid Ink Spaghetti (or normal)
- Prawns (shell on or off)
- Octopus or Squid
- Clams
- Garlic
- Garlic oil
- Onion Granules
- White Wine
- Cherry Tomatoes
- Chilli Flakes or Fresh
- Fresh Parsley
- Lemon
- Salt & Black Pepper

Method

Wash all seafood thoroughly, deveining the prawns and preparing the octopus/squid if bought whole

Chop garlic, cherry tomatoes and parsley

Boil water with salt and add the spaghetti

In a pan add the garlic oil, chilli and garlic and fry for 2-3 mins, then add the seafood, onion granules, salt pepper lemon juice and white wine

Simmer until the seafood is cooked, the prawns should be slightly pink, white and opaque, do not eat prawns if they are grey or translucent, if they are bright white there is a chance they are overcooked but it all comes down to personal preference on what kind of texture you like



RECIPE

When the spaghetti is al dente (cooked to be firm to the bite) drain and add to the seafood.

Stir and serve, garnish with lemon wedges and fresh parsley