

Calamari Scampana



INGREDIENTS

- 2 ounces Lightly Breaded Ring and Tentacle Calamari
- 2 Ounces Banana Peppers, Sliced
- 2 Tablespoons Butter, Whole
ns
- 1 Tablespoon Garlic, Fresh, Chopped
n
- 1 Teaspoon Italian Parsley, Chopped
- To Taste Salt
- To Taste Pepper
- 2 Ounces Marinara Sauce

FEATURED PRODUCTS: _

MENU PARTS: Entrees

Here's another popular item that you can adopt for your own with Mrs. Friday's® Lightly Breaded Ring and Tentacle Calamari, plus an out-of-the-ordinary banana pepper and garlic butter sauce. Your local celebrities will want to be seen with it.

DIRECTIONS

1. Prepare the Calamari according to package instructions to an internal temperature of 165°F.
2. Sauté the butter, garlic and banana peppers, add the parsley, season with salt and pepper and pour it over the calamari right before serving.
3. Serve with a side of marinara sauce.