



# Pacific West Dusted Baby Squids with Mexican Salsa

## Ingredients:

1 box of Pacific West Dusted Baby Squids

## Makes : 1 bowl of salsa

- 1 glove of garlic, very finely chopped
- 1 medium onion, very finely chopped
- 3 large tomatoes, very finely chopped
- 1 lime, juiced
- 1 tablespoon chopped fresh coriander
- 1/2 teaspoon chilli powder
- 3 pinches of salt and pepper
- 1/2 teaspoon tomato ketchup

## Method:

1. Chop all salsa ingredients and combine in a bowl.
2. Deep fry Pacific West Dusted Baby Squids 3 - 4 minutes or until golden brown.
3. Serve as required.

