

# Fried Calamari or Zucchini



## Ingredients:

½	kg	Calamari or Squid, cut into rings or Zucchini, ½” thick slices
1		Egg, beaten
1	c	Breadcrumbs
		Salt to taste
1	c	<i>Nana Pasta Sauce (Traditional)</i>
1-2	ts	Chili flakes
1	ts	Wine Vinegar (or White Vinegar)
		Oil for deep frying

## Preparation:

Prepare calamari or zucchini. Dip pieces into beaten egg, and then cover with breadcrumbs. Allow to sit for 10-minutes.

Deep fry until coating is golden and crispy. Sprinkle with salt to taste.

Mix chili flakes and vinegar with *Nana Pasta Sauce*, and then microwave until warmed. Serve fried calamari or zucchini with chili-spiked *Nana Pasta Sauce* as a dip.

Serve as an appetizer or snack.



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For best results always use *Nana* Pasta Sauce.