

Hey everybody!! Here is my version of Spain's "Pulpo Salteado Con Chorizo." I went ahead and did an Octopus stir fry with Mexican Chorizo, Andouille Sausage and vegetables. I think this is one way of introducing your self to eating Octopus. Octopus is really delicious and tender when cooked right. If not cooked right, it can be quite chewy. This Octopus stir fry is very easy to make and fun as well. I hope you try this and Enjoy. Buen Provecho!!

LINK TO HOW TO COOK OCTOPUS WITH RECIPE: <https://tinyurl.com/y8fc286x>

Ingredients;

- 2 Tbsp Of Extra Virgin Olive Oil
- 4 Oz Of Mexican Chorizo
- 4 Andouille Sausage
- 3 Shallots
- 1 Bunch Of Green Onions
- 4 Bell Peppers
- 5 Garlic Cloves
- 1 Handful Of White Mushrooms
- 1 Bunch Of Cilantro or Parsley
- 2 Lemons
- 1/4 Cup Of Good Quality Dry White Wine

Instructions;

1. Cook Octopus for 45min to 1hr. Strain Octopus and set aside to cool down in room temperature.
2. Cut all the vegetables and set aside.
3. In a wide deep pan with 1 Tbsp of olive oil on medium heat, start frying Mexican chorizo and andouille sausage for 5 minutes.
4. Turn heat to high, add vegetables except for garlic and stir fry for 5 minutes.
5. Add Octopus and stir fry for 2 minutes.
6. Add good quality dry white wine and let alcohol burn off for 2 minutes or until you can't smell alcohol fumes.
7. Turn heat to medium low and squeeze in juice of 1 lemon.
8. Add garlic and cilantro, stir and let simmer for 3 minutes.
9. Plate and garnish with cilantro, olive oil and lemon to cut some of the fat.
10. Eat immediately.