

CopyCat Carrabba's Italian Grill Fried Calamari

Ingredients

2 lb calamari, frozen and thawed
5 eggs, beaten
1½ cups all purpose flour
1 cup cornstarch
1½ tsp Italian seasoning
1 tsp paprika
1 tsp salt
½ tsp dried dill
¼ tsp ground black pepper
5 cups vegetable oil, (up to 8 cups), for frying
For Serving:
¼ tsp cilantro, chopped, per serving
¼ cup marinara sauce, per serving

Directions

Preheat your oil in a large saucepan at 375 degrees F, and prepare a basket lined with paper towels.

In a large mixing bowl, combine the flour, cornstarch, Italian seasoning, paprika, salt, dried dill, and pepper. Mix evenly and set aside.

Dredge your calamari in the flour mixture, dip in egg, and coat back in the flour mixture.

Fry the calamari for roughly 3 to 5 minutes each. Once you're done frying, remove them from the oil and drain them onto your basket.

Garnish with cilantro and marinara sauce.