

CopyCat Olive Garden Fried Calamari

Ingredients

2 lb frozen calamari rings, thawed
4 cup milk
1 cup all-purpose flour
2 tbsp Italian Seasoning
1 cup pineapple chunks
salt and pepper, to taste
vegetable oil , for frying

To Serve:

$\frac{1}{2}$ lemon, cut into wedges
2 tbsp marinara sauce
2 tbsp ranch dressing
fresh parsley leaves, chopped, for garnish

Directions

Combine the milk, pineapple chunks, and thawed calamari rings in a bowl. This will prevent it from becoming tough and chewy.

Cover it with cling wrap, transfer to the fridge, and allow it to marinate overnight.

In a bowl, combine the flour, salt, pepper, and Italian Seasoning. Set aside.

Heat a deep pot filled with vegetable oil to 370 degrees F.

Take out the marinated calamari rings from the fridge. Drain and discard all except the calamari rings.

Gently roll a few pieces of calamari into the flour mixture and shake off the excess.

Deep fry the calamari until golden brown. Dry onto a bowl lined with paper towels.

Garnish with parsley and serve the calamari together with lemon wedges, marinara sauce, and ranch dressing. Enjoy!