

Octopus nachos

Ingredients (2 servings)

200 g cooked tentacles *El Rey del Pulpo*
 1 avocado, mashed
 Juice of ½ lime
 Pinch of salt
 2 tablespoons chopped tomatoes
 1 small onion, minced
 1 fresh jalapeno pepper, diced (optional)
 1 package tortilla chips
 ½ cup Pico de Gallo (Mexican sauce of finely chopped red onion, ripe tomato and cilantro)

Preparation

- 1 In a medium bowl, make the Guacamole. Mix tomatoes, onion, cilantro, lemon juice, and jalapeno pepper (optional for a chilly flavor) with mashed avocado until well combined.
- 2 Spread the tortilla chips into a large platter and top with the Guacamole mix and the Pico de Gallo sauce.
- 3 Dice the octopus and sprinkle on top of nachos. Serve immediately.



Marinated grilled octopus

Ingredients (2 servings)

400 g cooked tentacles *El Rey del Pulpo*
 ½ cup extra virgin olive oil
 2 tablespoons fresh lemon juice
 1 tablespoon soy sauce
 2 tablespoons balsamic vinegar
 ¼ cup brown sugar
 2 garlic cloves, minced
 Pinch of salt and black pepper
 Pinch of finely chopped fresh parsley
 1 Red chili pepper, chopped

Preparation

- 1 In a medium bowl, stir together oil, lemon juice, soy sauce, balsamic vinegar, brown sugar, garlic, salt, and pepper, let stand for 5 minutes.
- 2 Add the octopus into the mixture and leave to marinate in the fridge for at least 2 hours.
- 3 Preheat a pan on high heat and grill the tentacles for 2-3 minutes until golden.
- 4 Sprinkle with chopped parsley and chili pepper. You can serve it with some baked potatoes or a salad.

Poké with octopus

Ingredients (2 servings)

200 g cooked tentacles *El Rey del Pulpo*
 3 red radishes, sliced
 1 mango, sliced
 150 g steamed rice, per serving
 100 g edamame beans
 1 small cucumber, sliced
 2 tablespoons black sesame seeds
 3 tablespoons soy sauce
 1 tablespoon brown sugar
 4 tablespoons sesame oil
 3 tablespoons rice vinegar

Preparation

- 1 Cook the edamame beans following the instructions on the packet. Once edamame beans are cooked, release pods from the shell.
- 2 Cut the cooked tentacles of *El Rey del Pulpo* and slice.
- 3 To serve the Poké, add steamed rice into the bottom of bowls. Divide the octopus, mango, red radish, cucumber and edamame on top of the rice.
- 4 Combine the soy sauce, brown sugar, sesame oil and rice vinegar and pour over the Poké bowl for seasoning.
- 5 Garnish with black sesame seeds before serving.



Galician-style octopus skewers

Ingredients (2 servings)

300 g cooked tentacles *El Rey del Pulpo*
 Pinch of Sweet and spicy paprika mixture, for serving
 1 tablespoon Extra virgin olive oil
 Pinch of coarse salt
 Wooden skewers
For the mashed potatoes:
 2 medium potatoes, boiled
 1 tablespoon butter
 2 tablespoons milk
 1 tablespoon cream
 1 tablespoon of extra virgin olive oil
 Pinch of salt

Preparation

- 1 Make the mashed potatoes. In a bowl, mash the potatoes with a fork and blend with all ingredients until creamy.
- 2 Cut the cooked tentacles of *El Rey del Pulpo* into 2 cm slices. Thread slices onto the skewers.
- 3 Preheat a pan on high heat and grill the octopus skewers for 2-3 minutes until golden.
- 4 Serve the octopus skewers over the mashed potatoes, drizzle with olive oil and season with salt and paprika mixture as desired.