

## Crispy Calamari with Thai Chili-Lime Sauce - Your New Favorite Appetizer

Crispy Fried Calamari with Thai Lime Chili Sauce



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

For the Calamari:

500g fresh calamari rings (cleaned and sliced if using whole squid)

1 cup all-purpose flour

$\frac{1}{2}$  cup cornstarch

1 tsp garlic powder

$\frac{1}{2}$  tsp paprika (optional, for color)

Salt and black pepper, to taste

Vegetable oil, for frying

Lime wedges and fresh coriander, for garnish

For the Thai Lime Chili Sauce:

2 tbsp Thai sweet chili sauce

1 tbsp fish sauce

1 tbsp fresh lime juice

1-2 Thai red chilies, finely chopped

1 tsp honey (optional, for sweetness)

1 garlic clove, minced

1 tbsp fresh coriander, chopped

### DIRECTIONS

1. **Make the Thai Lime Chili Sauce:** In a small bowl, whisk together the sweet chili sauce, fish sauce, lime juice, chilies, honey, garlic, and coriander. Taste and adjust-more lime if you want it tangier, more chili if you love the heat. Set aside.
2. **Mix the Calamari Coating:** In a large bowl, combine flour, cornstarch, garlic powder, paprika, and a good pinch of salt and pepper. Mix well.
3. **Coat the Calamari:** Pat the calamari rings dry with paper towels to help the coating stick. Toss them in the flour mixture until thoroughly coated. Shake off any excess.
4. **Fry Until Crispy:** Heat about 2 inches of vegetable oil in a deep skillet or pot to 350°F (180°C). Carefully fry the calamari in small batches for 2-3 minutes until golden and crispy. Don't overcrowd the pan.
5. **Remove with a slotted spoon and drain on a paper towel-lined plate.**
6. **Serve & Garnish:** Arrange the crispy calamari on a platter. Garnish with lime wedges and coriander leaves, and serve with the Thai Lime Chili Sauce on the side.

### TIPS FOR SUCCESS

Make sure your oil is hot enough-use a thermometer if possible.

Double-coat for extra crunch: dip coated calamari in the flour mixture a second time before frying.

Use fresh calamari for the best texture, but thawed frozen will work in a pinch.

Adjust the dipping sauce heat level with more or fewer chilies.

