# Mezze maniche with artichokes and calamari

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 4

500 gr Mezze maniche
600 gr Fresh calamari
4 Artichokes
4 table spoon of olive oil extravergine
3 cloves of garlic
2 hot chilly peppers
parsley

## Instructions

Make boil 5 liters of water.

Clean the artichokes and the calamari. From the artichokes I normally use also the stalk.

Put half of the olive oil extravergine in a pan, add the artichokes and the garlic. Stir fry until the artichokes are almost crispy.

Add the calamari cut in small pieces and some of the hole rings.
Cook the calamari for a short period of time ( a few minutes) not more as they have to stay tender.

Add salt to the water and cook the pasta AL DENTE. Drain the pasta and add it to the

calamari and artichokes and cook for one minute more. Add the rest of the olive oil extravergine, the hot chilly peppers and the parsley.

Serve and enjoy.