

## Squid Salad with Cucumber, Watercress, and Cilantro

ALISON ROMAN BON APPÉTIT JUNE 2015

Yield 4 Servings

### Ingredients

1 tablespoon vegetable oil, plus more for grill  
1 pound squid (bodies and tentacles), cleaned  
Kosher salt, freshly ground pepper  
2 tablespoons (or more) unseasoned rice vinegar  
1 tablespoon (or more) chili oil  
1 cucumber, thinly sliced lengthwise  
1/2 bunch watercress, thick stems trimmed (about 2 cups)  
1/2 bunch cilantro, thick stems trimmed (about 1 cup)

### Preparation

Prepare grill for medium-high heat; oil grate. Toss squid with 1 tablespoon oil in a large bowl; season with salt and pepper.

Grill squid, turning occasionally, until lightly charred and cooked through, about 4 minutes. Transfer squid to a cutting board and slice bodies into bite-size pieces.

Toss squid with vinegar and chili oil in a clean large bowl. Add cucumbers, watercress, and cilantro and toss to combine. Taste and adjust seasoning with salt, pepper, and more vinegar and chili oil, if desired.

### Cooks' Note

When buying the cephalopod du jour, order a mix of bodies and tentacles for different textures and visuals, and ask your fishmonger to clean the squid, if it's not already. It's basically foolproof, needing little more than a hot grill, a drizzle of oil, and a squeeze of lemon.