

Pulpo a la Gallega

Spanish · Appetizer · Hard · 75 min total · Serves 4

Galician-style octopus with paprika, olive oil, and sea salt on potato slices.

Ingredients

- 2 lb octopus (cleaned)
- 3 medium potatoes (boiled, sliced)
- 0.25 cup olive oil
- 2 tsp sweet paprika
- 1 tsp sea salt (flaky)

Method

1. Bring large pot of water to boil. Dip octopus 3 times to curl tentacles.
2. Simmer covered 35-40 min until tender.
3. Slice tentacles. Arrange on potato slices.
4. Drizzle with oil, sprinkle with paprika and sea salt.

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