



GENOVESA OCTOPUS SALAD

Portofino at [Sunscape Akumal](#)

INGREDIENTS:

- 1 Whole Octopus
- ½ Red Onion
- ½ Cup Olives
- ½ Cup Cherry Tomatoes
- 2 tbsp Basil (chopped)
- 1 cup Mushrooms (sliced)
- 1 tbsp. Lemon Juice
- 1 tbsp. Olive Oil
- Parmesan Cheese to taste
- Salt & Pepper to taste

PREPARATION:

Purchase a pre-cleaned octopus

Set the octopus in a large pot fully covered with water and bring to a simmer until the internal temperature reaches 130°

Once cool, carve tentacles (for extra crispiness, seer on the stovetop or grill for about 3 minutes)

In a small bowl, combine lemon juice and olive oil. Mix well

Combine all ingredients into a large bowl, season with salt and pepper to taste

Top with lemon juice and olive oil dressing

Serve

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