



Warm Smoky Squid-and-Potato Salad

The warm potatoes and squid will wilt the greens slightly, so this salad is best with greens that have a little bit of heft.

Time: 35 min

Serves 4

1 to 1 ¼ pounds baby potatoes (baby potatoes are often sold in 20-ounce bags so you can use those)

¼ cup plus 2 tablespoons extra-virgin olive oil, divided

Fine sea salt and freshly ground pepper

1 ¼ pounds (20 ounces or two 10-ounce packages) cleaned small squid

2 teaspoons picked fresh thyme leaves or 1 teaspoon dried thyme

1 teaspoon Aleppo pepper (optional)

½ cup green olives, preferably Spanish

2 tablespoons sherry vinegar

2 tablespoons mayonnaise

½ teaspoon smoked paprika

8 to 10 ounces salad greens

Cut and roast the potatoes

Set a rack toward the bottom of the oven. Preheat the oven to 450°F. Line a baking sheet with parchment paper.

Cut the baby potatoes in half lengthwise.

On the baking sheet, toss the potatoes with 1 tablespoon of the olive oil, 3/4 teaspoons salt, and a few grinds of black pepper. Arrange them so they're cut side down and roast on the bottom rack of the oven for 15 minutes, until browned and nearly tender.

While the potatoes roast, prep and cook the squid

Check the white tubular squid bodies to make sure there are no pieces of cartilage inside. If there are, pull them out and discard them. Cut the bodies crosswise into 1/2-inch rings. Leave the tentacles whole.

In a large bowl, toss the squid with another 1 tablespoon of olive oil, the thyme, Aleppo pepper, and 1/2 teaspoon salt.

After the potatoes have roasted for 15 minutes, stir the potatoes a few times, then push them to one side of the baking sheet. Spread out the squid to the other side of the baking sheet. Roast the squid and potatoes together until the squid rings are opaque throughout (you can cut one to check) and just starting to curl at the ends, 5 to 7 minutes.

Let the potatoes and squid cool on the baking sheet for about 5 minutes.

Prep the olives, mix the dressing, and finish the salad

If your olives have pits, use the flat side of a knife to crush each olive and then pull out the pit. Roughly chop the olives.

In a large bowl, whisk the vinegar with the mayonnaise and paprika. Gradually whisk in the remaining 1/4 cup olive oil.

Add the potatoes and squid to the dressing and toss.

Fold in the salad greens and olives just before serving.

The short version

- Cut the potatoes in half, toss with olive oil and salt, and roast in a 450°F oven toward the bottom of the oven for 15 minutes.
- Prep the squid, toss with olive oil, thyme, Aleppo, and salt. Stir the potatoes a few times, push them to one side of the baking sheet, and add the squid to the other side. Roast until the squid is just opaque throughout, 5 to 7 minutes. Let stand for 5 minutes.
- Pit and roughly chop the olives. In a large bowl, whisk the vinegar with the mayo and paprika. Gradually whisk in the remaining ¼ cup olive oil.
- Add the potatoes and squid to the dressing and toss. Fold in the salad greens and olives just before serving.

Fun for kids

- Toss the potatoes with olive oil and salt.
- Prep the dressing.
- Toss everything together.

Swaps

- Instead of potatoes, you could use other root veggies. Make sure they're cut into small bite-sized pieces.
- Instead of squid, add tinned seafood to the salad. (No need to cook it!)
- Instead of thyme, use oregano or skip it.
- Instead of sherry vinegar, use red wine vinegar.
- Instead of mayo, use more olive oil.

Bonus points

- If you have some cherry tomatoes on hand, you could cut them in half and add them.