

FLORENTINE STEWED CALAMARI WITH SWISS CHARD

Benedetta Vitali, Trattoria Zibibbo

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 1½ HR

Calamari don't have to be cooked quickly to be tender and delicious. Here, they're stewed with vegetables for a comforting one-pot meal.

1/4 cup extra-virgin olive oil
4 garlic cloves, chopped
1/2 tsp hot red-pepper flakes
1 medium onion, finely chopped
2 celery ribs, finely chopped
2 medium carrots, finely chopped
1 (28-oz) can whole tomatoes in juice, crushed with your hands
1/2 cup water
1/2 cup dry red wine
1½ lb cleaned squid, cut into 1/3-inch rings and tentacles halved
1 lb Swiss chard or spinach, stems and leaves coarsely chopped

ACCOMPANIMENT: crusty Italian bread

- Heat oil in a 6-qt heavy pot over medium heat until it shimmers, then cook garlic with red-pepper flakes, stirring, until pale golden, about 1 minute. Add onion, celery, carrots, and ½ tsp salt and cook, stirring occasionally, until vegetables are tender, about 6 minutes.
- Add tomatoes (with their juice), water, wine, and squid. Simmer, uncovered, 10 minutes. ► Stir in chard and briskly simmer, covered, until squid are tender, about 1 hour. Season with about ¼ tsp salt. ☑