

# FLORENTINE STEWED CALAMARI WITH SWISS CHARD

Benedetta Vitali, Trattoria Zibibbo

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 1¼ 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.*

- ¼ cup extra-virgin olive oil**
- 4 garlic cloves, chopped**
- ½ 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**
- ½ cup water**
- ½ cup dry red wine**
- 1½ lb cleaned squid, cut into ⅓-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. ▣