

# Calamari Macaronatha

written by The Recipe Exchange | July 1, 2020

## **Ingredients**

2 1/2 cups elbow macaroni  
1 pound squid, cleaned  
1/4 cup red wine vinegar  
6 tablespoons extra virgin olive oil  
4 cloves garlic, minced  
1 large onion, chopped  
1 1/2 cups crushed tomatoes  
1/4 cup dry white wine  
1/2 lemon, juiced  
1 cinnamon stick, broken in half  
2 bay leaves  
1/4 teaspoon dried basil leaves  
1/2 teaspoon dried oregano  
salt and ground black pepper to taste  
1/2 cup grated Mizithra cheese

## **Directions**

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small sauce pan, boil the squid in 3 cups of water mixed with the red wine vinegar for 8 to 10 minutes. Drain, cut into bite-sized rings/pieces, and set aside.

Heat the olive oil in a large heavy skillet. Saute the onion and garlic until onion is tender, but not brown. Stir in the squid, and saute for 2 minutes. Pour in the crushed tomatoes, white wine and lemon juice. Season with cinnamon stick, bay leaves, basil, oregano, salt and pepper. Bring to a boil, reduce heat, and simmer 15 to 20 minutes partially covered, stirring occasionally.

Remove from heat, and mix in cooked pasta. Serve topped with grated cheese.