

Octopus Tacos with Pineapple Salsa

Compliments of Chef Richard's Kitchen

8 Servings

1 medium octopus (cleaned.
tentacles should be about ¾”
diameter)
1 ½ C chopped fresh pineapple
1 C chopped cucumber
⅓ C chopped red onion
¼ C chopped cilantro
2 Tbsp lemon juice
¼ tsp salt
⅓ C mayonnaise
1 Tbsp sriracha sauce
¾ Tbsp diced jalapenos
8 flour tortillas

Remove tentacles from octopus. Discard head, internal organs, beak and tentacle tips. Cut tentacles into about ¾” sections.



In medium saucepan, heat salted water to boiling. Place octopus sections into water and cook until their internal temperature is about 180° F, about 5 minutes. Remove from saucepan and aside. When cool, use scissors to cut into ¼” chunks.

Combine mayonnaise, sriracha, lemon juice and salt into small bowl. Whisk to combine. Place cucumber bits, red onion, cilantro and jalapenos in bowl. Add mayo mixture and combine.

In medium sauté pan over medium-high heat, add olive oil and lightly sauté tentacle bits. When outside is slightly brown, remove from pan.

Add more olive oil to pan and place tortilla in pan. Toast about 2 minutes, then flip to toast another couple of minutes. Repeat for remaining tortillas.

Place tortillas in assembly rack. Place a small amount of salsa in bottom of each shell. Place octopus bits on top of that. Now, place more salsa over the meat. Finally, place diced pineapple on top.

Garnish with cilantro along with lemon or lime wedges.