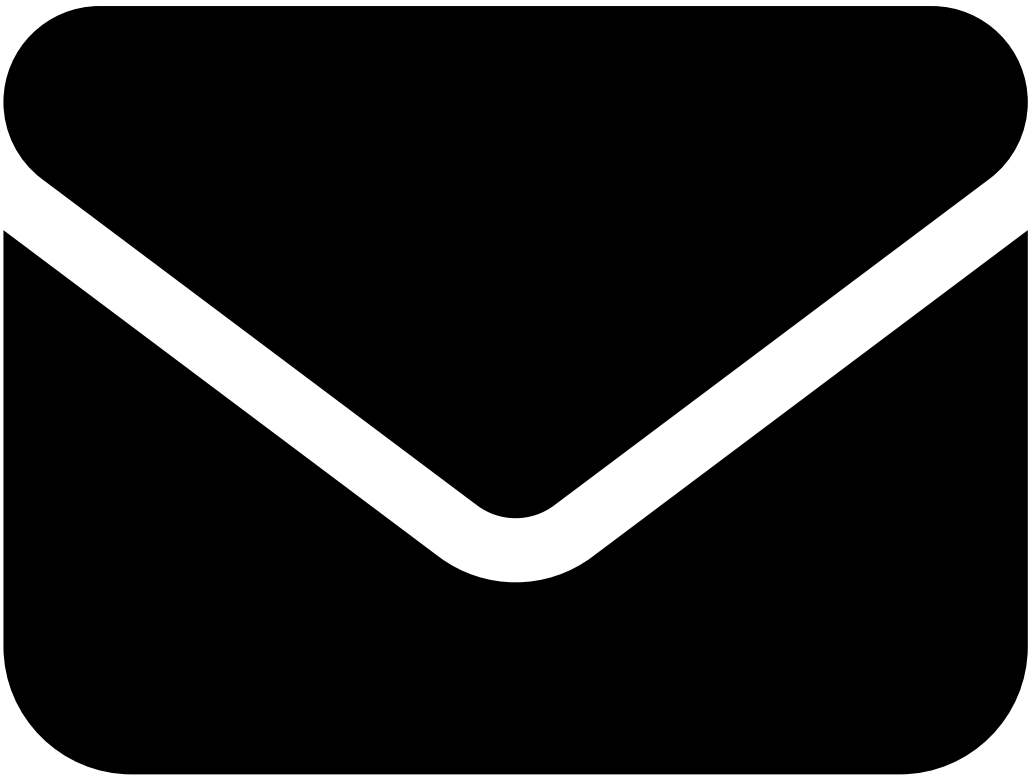
Shrimp stuffed calamari steaks

Shrimp Stuffed Calamari Steaks

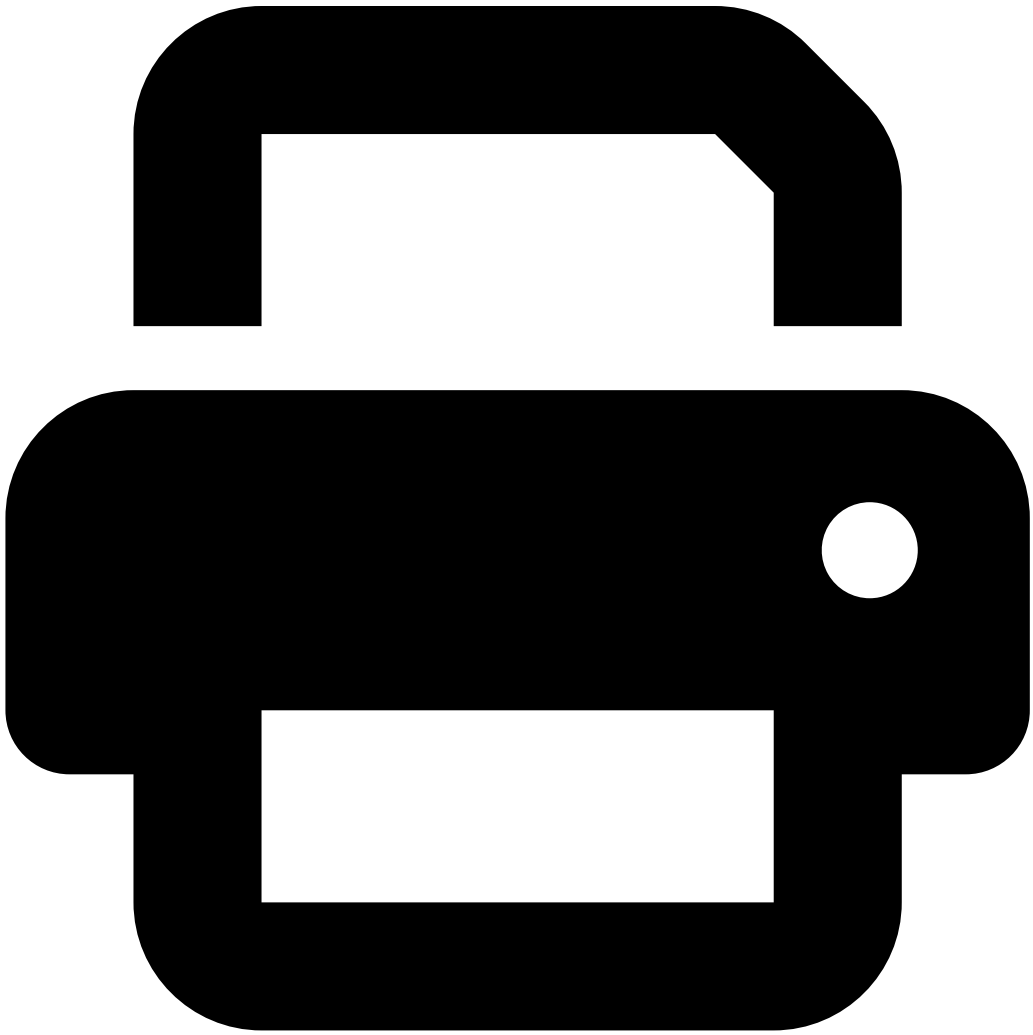
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When you think of calamari, your mind might go straight to fried calamari rings served with marinara sauce. But there is so much more to this versatile seafood. Today, I am sharing a recipe for shrimp stuffed calamari steaks- a dish that is as impressive as it is delicious. Perfect for special occasions or an elevated weeknight dinner. These tender calamari steaks are filled with a savory shrimp mixture and simmered in marinara sauce. Despite it’s sophisticated presentation, this recipe is surprisingly easy to make, perfect for all levels of cooks.

Here are ways to make shrimp stuffed calamari steaks easy

1. Make the shrimp stuffing up to two days ahead of time and store in an airtight container in the refrigerator. When ready to cook, simply stuff the calamari and proceed with the recipe.

2. You can assemble the stuffed calamari steaks the day before. Roll them up , secure with toothpicks and store covered in the fridge. When it’s time to cook simmer them fresh for the best texture and flavor.
3. Make my easy marinara sauce ahead of time. In fact you should always have marinara sauce on hand it is used in so many recipes. It is one of my kitchen staples. By doing the prep work ahead of time, you can focus on the final cooking steps and enjoy the meal with minimal last-minute effort!!!!
4. ## Storage

   Refrigerator: Store leftovers in an airtight container in the refrigerator for **up to 2 days**. Reheat gently in a 325°F oven until warmed through to help prevent the calamari from becoming tough.

   Freezer: For the best texture, I recommend enjoying this dish fresh rather than freezing the cooked calamari.

More Italian Seafood Recipes

If you love Italian-inspired seafood, try my **Shrimp Oreganata**, **Shrimp Spaghetti**, and **Tomato Piccata Alaskan Cod**. For more delicious seafood ideas, explore my **Seafood Recipes**.

Shrimp Stuffed Calamari Steaks



Tender calamari steaks filled with a savory shrimp stuffing and baked until golden and flavorful. This elegant Italian-inspired seafood dish is surprisingly easy to prepare and makes a beautiful dinner for family or entertaining.

- 4 calamari steaks
- 1/2 lb. large shrimp cleaned and chopped
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1/2 cup finely chopped celery
- 1/2 cup breadcrumbs
- 1/3 cup grated parmesan
- 1/3 cup chopped Italian parsley
- 2 cups marinara

1. Start by pounding the calamari thin salt and pepper to taste. set aside while preparing the filling
2. In a saute pan over medium high heat in the two tablespoons of olive saute the onion, garlic and celery until soft and translucent. Then add the chopped shrimp and cook until the shrimp are cooked about three minutes.
3. In a bowl add the breadcrumbs, parmesan , Italian parsley and mix until well combined. Then add in the shrimp mixture and mix well.
4. Divide the filling among the four calamari steaks.
5. Roll the calamari steaks around the filling securing

with toothpicks.
6. In a saute pan add the marinara sauce. Add the stuffed calamari.
7. Simmer covered for 20 minutes.

Don’t overcook the calamari. Calamari can become tough when cooked too long. Bake just until the steaks are tender and the shrimp stuffing is cooked through. If using frozen calamari steaks, thaw them completely and pat them very dry before stuffing.

Main Course
Italian
shrimp stuffed calamari steaks,