

# LEPE CELLARS

MONTEREY COUNTY

DOLORES ST. 8/W OCEAN & 7TH, CARMEL, CA  
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## Chargrilled Octopus Tacos with Mango Salsa



1.5 HOURS



4 SERVINGS



15 MINS

### INTRO:

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For a fresh and flavorful twist on taco night, these Chargrilled Octopus Tacos with Mango Salsa are a must-try. The tender octopus, paired with smoky chorizo, is grilled over an open flame, adding a touch of char and depth to each bite. The vibrant salsa, with its zesty lime and sweet mango, balances out the richness of the octopus and chorizo, while creamy avocado provides the perfect texture contrast.

To elevate the experience, pair these tacos with a glass of Lepe Cellars Chardonnay. The wine's bright aromas of peach, lemon, and honeysuckle complement the citrusy zest of the salsa, while the palate's golden apple notes enhance the smoky char of the octopus. A hint of minerality in the wine finishes beautifully alongside the dish, making this pairing a standout for any seafood lover.





## CHARGRILLED OCTOPUS TACOS WITH MANGO SALSA

### INGREDIENTS

- 1lb octopus
- 8 tortillas
- 200 g red cabbage thinly sliced
- 1 chorizo sausage
- 2 ripe avocados
- 1 large tomato, seeded
- 1 handful cilantro
- Pinch of salt and pepper

### MANGO SALSA

- 1 large mango
- 1 red chili
- 2 tbsp lime
- 2 tbsp olive oil
- 1 pinch salt

### DIRECTIONS

#### Octopus

- In a large pot, bring salted water to a boil. Add the octopus and reduce heat to a simmer. You can test for tenderness by poking a knife into the thickest part of a tentacle, although 25 mins per pound is good rule of thumb.
- While octopus is cooking prepare the rest of the ingredients and light your fire/BBQ.
- Allow octopus to cool in water, remove and place on a tray lined with a towel and allow to cool further in fridge for minimum 1 hour.
- Season and oil the octopus.
- Cook on parrilla or bbq grate for about 3 minutes per side.

#### Mango Salsa

- Peel and slice the mango into tiny chunks.
- Finely dice the chili.
- Combine all salsa ingredients together and set aside in the fridge.

#### Chorizo

- Slice the chorizo sausage into small pieces and fry (at the same time as the octopus) in a cast iron pan on medium/high heat.

#### Serving

- Warm your tortillas (I like to grill mine personally), spread the avocado on as a base, top with cabbage, chorizo, octopus, a drizzle of salsa, a squeeze of lime and a healthy pinch of cilantro.

