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# Grilled Octopus Lomi Lomi

Total time: 1 hr 30 min Yield: 6 servings

## Ingredients

2 lb octopus (cleaned)  
olive oil spray  
2 large tomatoes (diced)  
1 onion (sliced)  
1 cup green onion (chopped)  
4 Hawaiian chili peppers  
1 Tbsp fish sauce  
2 limes (juiced)  
1/2 cup ogo (chopped)  
1 Tbsp canola oil  
1 Tbsp soy sauce  
salt  
pepper

Prep Time: 20 min Cooking Time: 1 hr 10 min Total Time: 1 hr 30 min

## Instructions

Add whole octopus to a stock pot and cover with water. Simmer for 1 hour or until tender.

Spray barbeque grill with oil and heat. Remove the octopus from the water and place directly onto a hot grill. Cook for 10 minutes to heat through. Remove the octopus from the grill and chop into medium size pieces.

In a large bowl, combine the chopped octopus, tomatoes, onion, green onion, chili pepper, fish sauce, lime juice, ogo, canola oil, soy sauce, salt and pepper.

Pairs great with Squid Luau!

## Recipe brought to you by:

Chef Maka Kwon