

Fremantle, WA

Scallops with Noodles and Oyster Sauce

Ingredients:

- 200g packet egg noodles
- 1 tablespoon peanut oil
- 1 bunch broccolini, halved into florets and stems
- 24 scallops (without roe)
- 2 teaspoons sesame oil
- 2 tablespoons oyster sauce, plus extra to drizzle
- 1 teaspoon soy sauce
- 1 teaspoon sugar
- 1 long red chilli, seeds removed, thinly sliced
- 1/2 bunch spring onions, thinly sliced on the diagonal
- 1 bunch coriander, leaves picked

Method:

Cook the noodles according to packet directions, then drain and toss with 1 teaspoon of the peanut oil. Blanch the broccolini for 1 minute in a saucepan of boiling salted water. Drain and refresh in cold water.

Pat scallops dry with paper towel, then brush with a little sesame oil. Heat the remaining peanut oil in a large non-stick frypan over medium-high heat. When hot, add scallops in batches of 6. Cook for 1 minute each side until seared but still opaque in the centre. Transfer to a plate.

Add the oyster sauce, soy sauce, sugar and 2 tablespoons of water to the frypan and stir to combine. Return the scallops to the pan with the noodles and broccolini, and toss quickly to heat through. Toss through chilli, spring onion and coriander. Serve immediately, drizzled with extra oyster sauce.

