Scallop and Prawn Noodle Stir Fry

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 100g scallops
- 100g king prawns
- 120g dried noodles of your choice (2 'blocks'!)

- Large handful of beansprouts
- 2 spring onions, chopped
- 1 bulb pak choi, chopped
- 2 tbsp sake
- 1 tbsp oyster sauce
- 1 tbsp soy sauce

- 1 tbsp honey
- 1 tbsp sesame oil
- 2 tsp lemongrass

- Juice of 1 lime
- Some veggie oil for frying

Instructions

1. Mix the sake, oyster sauce, soy sauce, honey, sesame oil and lemongrass in a small bowl. Set aside.
2. Cook the noodles according to the instructions, drain and keep warm.

3. Heat the oil in a wok. Fry the scallops and prawns for about 5 minutes.
4. Add in the spring onions, beansprouts and pak choi, followed by the sauce prepared earlier.

5. Simmer for a few minutes and mix in the noodles. Toss well and serve.