

Wok-tossed Longevity Noodles

Makes 4 servings

8 ounces fresh Chinese egg noodles

8 ounces sea scallops, sliced

Marinade

2 teaspoons rice wine or dry sherry

1/2 teaspoon salt

1/8 teaspoon white pepper

1 teaspoon cornstarch

2 tablespoons cooking oil

2 cloves garlic, chopped

6 ounces yellow chives, cut into 3-inch lengths

1/2 cup shredded red bell pepper

2 thin egg pancakes, shredded

2 tablespoons oyster-flavored sauce

2 teaspoons sesame oil

In a large pot of boiling water, cook noodles according to package instructions; drain, rinse with cold water and drain again. Combine marinade ingredients in a bowl. Add scallops; stir to coat. Set aside for 30 minutes.

Place a stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add garlic and cook, stirring, until fragrant, about 10 seconds. Add scallops; stir fry until scallops turn opaque, about 2 minutes. Remove scallops from pan. Add chives; stir-fry 1 minute.

Add bell pepper, noodles, shredded egg, oyster-flavored sauce and sesame oil. Return scallops. Toss to evenly mix. Transfer to a serving platter.

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