

## Ebi Yakitori

Stir-fired vegetable skewers with grilled shrimp and dipping sauce

Wagamama "Cookbook" p. 84

### Ebi Yakitori

- 18 raw peeled shrimp
- 1 zucchini, cut into 1-inch slices
- 1 orange pepper, trimmed, seeded, and cut into 1-inch chunks
- 6 thick scallions, trimmed and cut into 1-inch chunks
- 6 button mushrooms
- 6 cherry tomatoes
- ¼ cup ebi kuzu kiri sauce (see below)
- 4 ounces soba noodles
- 4 scallion, trimmed and finely sliced
- Large handful of bean sprouts
- 2 garlic cloves peeled and crushed with a little salt
- 1 teaspoon sugar
- 2 tablespoons vegetable oil
- 6 wooden skewers, soaked in cold water for 2 hours



### Ebi Kuzu Kiri

A sharp, intense sauce for finishing or dipping, with lots of citrus flavors balanced by the richness of the oyster sauce. This will keep for up to 10 days in the fridge.

Make: ½ cup

- 2 teaspoons sugar
- 2 tablespoons fish sauce (*nam pla*)
- 1 tablespoon oyster sauce
- Juice of 3 limes

Gently heat the sugar and fish sauce until the sugar dissolves. Let cool and combine with the oyster sauce and lime juice.

1. Thread 3 shrimp on each skewer, alternating with 1 piece of zucchini, 2 pieces of pepper, 2 pieces of thick scallion, 1 mushroom, and 1 tomato. Brush with some of the Ebi Kuzu Kiri sauce.
2. Preheat the broiler or a grill pan and cook the Yakitori of skewers for 3-4 minutes, turning frequently, until the shrimps are cooked through.
3. Cook the noodles in a large pot of boiling water for 2-3 minutes until just tender. Drain thoroughly, then combine in a large bowl with the finely sliced scallions, bean sprouts, garlic, salt, and sugar. Heat a large, heavy frying pan or wok and add the vegetable oil.
4. Add the noodle mixture and stir-fry for 2 minutes until all the ingredients are combined and warmed through.
5. Transfer to 2 plates and top with the cooked shrimp yakitori. Drizzle the remaining sauce over them.