

## Spice scallops with spinach, mint, and sweet chili dressing

Wagamama "Ways with noodles", p 72

### Spice scallops with spinach, mint, and sweet chili dressing

2 ½ ounces udon noodles  
1 tablespoon vegetable oil  
1-¼ inch piece of fresh ginger, peeled and grated  
2 garlic cloves, peeled and minced with a little salt  
Pinch of Chinese five-spice powder  
1 tablespoon black bean sauce  
6 to 8 sea scallops shelled and trimmed  
2 handfuls of baby spinach  
3 tablespoons chicken stock  
Bunch of mint leaves  
1 tablespoons soy sauce  
Pinch of sugar  
Salt and white pepper  
2 teaspoons toasted sesame oil  
2 teaspoons sweet chili dipping sauce (see below)  
2 scallions, finely sliced

### Sweet chili dipping sauce

Makes ¾ cup

½ pound red chiles, trimmed  
3 garlic cloves, peeled and roughly chopped  
½ cup light brown sugar  
2 tablespoons white wine vinegar  
Scant 1 teaspoon salt

1. In a small saucepan combine ingredients for dipping sauce in a small pan everything with 1/3 cup water, bring to a boil, and simmer over medium heat until soft, about 5 minutes. Blitz in a blender and season with the salt.
2. Return to the pan and simmer for another 10 minutes, taking care not to let it catch on the bottom. Let cool, cover, and refrigerate.

### Spices scallops with spinach, mint, and sweet chili dressing

1. Cook the noodles according to the instructions on the package, drain, and refresh under cold water.
2. In a hot wok, heat the vegetable oil and stir-fry the ginger, garlic, five-spice powder, black bean sauce, and scallops for 2 minutes.
3. Add the spinach and mint leaves, stock, soy sauce, sugar, and sesame oil and simmer until reduced slightly, about 1 minute. Check the seasoning.
4. Add the noodles and toss everything so that it is well coated and heated through.
5. Serve drizzled with the sweet chili dipping sauce and topped with the scallions.

