

Spiced scallops with spinach, mint, and sweet chili dressing

Wagamama Ways with noodles, p 72-73

Serves: 2

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
1 tablespoon soy sauce
Pinch of sugar
Salt and white pepper
2 tablespoons toasted sesame oil
2 tablespoons sweet chili dipping sauce
2 scallions, finely sliced



Photography: Wagamama book

1. Cook the noodles according to the instructions on the package, drain and referesh, under cold water.
2. In a hot wok, heat vegetable oil and stir-fry the ginger, garlic, five-spice, 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.

Sweet chili dipping sauce

Makes about ¾ cup

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

1. IN a small saucepan, combine everything in a small pan with ½ cup water, bring to a boil, and simmer over medium heat until soft, about 5 minutes
2. Blitz in a blender and season with the salt.
3. Return to the pan and simmer for another 10 minutes, taking care not to let it catch on the bottom
4. Let cook, cover, and refrigerate