

Stir-Fried Shrimp and Scallop Noodles

Ingredients:

- **Shrimp:** 10-12 medium (peeled and deveined, thawed if frozen)
- **Scallops:** 4-6 large (thawed if frozen)
- 2 servings **noodles** (rice noodles, egg noodles, or any preferred type)
- 2 tbsp **vegetable oil**
- 3 cloves **garlic**, minced
- 1 tbsp **ginger**, minced
- 1/2 cup **scallions**, sliced
- 1/2 cup mixed **vegetables** (optional: carrots, snap peas, bell peppers)
- 2 tbsp **soy sauce**
- 1 tbsp **oyster sauce** (optional)
- 1 tsp **sesame oil**
- **Salt and pepper** to taste
- **Red pepper flakes** (optional, for heat)
- 1 tbsp **lime juice** (optional for freshness)

Instructions:

- 1 Thaw Shrimp and Scallops:** If frozen, thaw them by running them under cold water or leaving them in the fridge ahead of time.
- 2 Prepare Noodles:** Cook the noodles according to package instructions. Drain and set aside.
- 3 Cook Shrimp and Scallops:**
 - Heat 1 tbsp of vegetable oil in a skillet or wok over medium-high heat.
 - Add the shrimp and cook until they turn pink, about 2-3 minutes.
 - Add scallops and sear them for 1-2 minutes per side until golden and cooked through.
 - Remove shrimp and scallops from the skillet and set aside.
- 4 Sauté Aromatics:** In the same pan, add the remaining oil. Sauté minced garlic and ginger for about 30 seconds until fragrant.
- 5 Stir-Fry Vegetables:** If using vegetables, add them now and stir-fry until they are tender but still crisp, about 2-3 minutes.
- 6 Combine Noodles and Sauce:**
 - Return the cooked shrimp and scallops to the pan.
 - Add cooked noodles, scallions, soy sauce, oyster sauce, sesame oil, salt, and pepper.
 - Toss everything together until well combined and heated through, about 2-3 minutes.
- 7 Optional Garnish:** Squeeze lime juice over the dish for added freshness and sprinkle with red pepper flakes if you like a bit of heat.
- 8 Serve:** Divide into two plates or bowls and enjoy!