



JERNEJ KITCHEN

GINGER SCALLION NOODLES WITH SHRIMP

Ginger Scallion Noodles with Shrimp is a 15-Minute recipe perfect for a busy weeknight dinner. Easy to make, incredibly flavorful, and super quick.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

GINGER SCALLION NOODLES

- 4 sliced scallions (2 cups)
- 2 tbsp minced fresh ginger
- 1 tbsp raw cane sugar
- 3 tbsp light soy sauce
- 1 tsp rice vinegar or white wine vinegar
- 125 g (4.5 oz) dried egg noodles or ramen noodles
- 3 tbsp sesame oil
- 60 ml (1/4 cup) canola oil
- 12 shrimp, fresh or frozen
- 1 tbsp sesame seeds (for serving)
- 1 lime (for serving)
- 1/4 tsp cayenne pepper

TOOLS AND EQUIPEMENT

- small bowl
- pot
- non-stick pan
- serving bowls

SCALLIONS AND GINGER

In a small bowl combine, scallions, ginger, sugar, soy sauce, rice vinegar, cayenne pepper, and a pinch of salt. Mix to combine.

COOK THE NOODLES

In a pot of boiling water, cook the noodles for 4 minutes or according to the package instructions. Reserve 60ml (1/4 cup) of the cooking water, then drain.

PAN FRY THE SHRIMP

Place a non-stick pan over medium-high heat. Add the sesame oil. Pan-fry shrimp for 2 - 3 minutes. Transfer the shrimp to a plate. Pour the remaining canola oil into the pan. Cook the oil until it's hot, then remove from the heat. Check the oil temperature. It should be 110°C / 225°F.

SERVE

Pour the hot oil over the scallions mixture in a bowl. Leave until it stops sizzling, then stir well. Add the drained noodles to the pan where the oil was heating. Add the scallion ginger mixture, cooked shrimp, and some reserved cooking water. Stir well. Divide between two bowls and serve. Sprinkle with sesame seeds and serve with lime wedges.