

SAIGON SCALLOPS, SHRIMP & NOODLES

F EASY

Last Modified: 10/05/2020

PREP: 20 Min
COOK: 40 Min
STOVETOP & GRILL

BAR & RESTAURANT COPY

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Pound	Extra Jumbo Shrimp (26 / 30 Count)	Fresh
3/4	Pound	Sea Scallops	Fresh
8.8	Ounce	Pkg Vermicelli Rice Noodles (Thai Kitchen)	
6	8"	Bamboo Skewers	Soaked
1	Tsp	Sea Salt	
1/2	Tsp	Lemon Pepper Seasoning	
1/4	Tsp	Black Pepper	Fine Ground
1	Tbsp	Grapeseed Oil	Spritzer
1/2	Cup	Green Onion (Greens) Bias Cut	1" Long
2	Stalks	Green Onion (Greens) Bias Cut	1/4" Long
2	Tsp	Fresh Cilantro Leaves	Fine Chop
1	Cup	Chinese Soy Sauce	

CHINESE SOY SAUCE

1	Tbsp	Grapeseed Oil	
2	Tsp	Garlic	Minced
2	Tsp	Fresh Ginger	Minced
1/2	Cup	Mushroom Soy Sauce (Healthy Boy)	
1 1/2	Oz	Fish Sauce (Three Crabs)	
2	Tsp	Granulated Sugar	
1/4	Cup	Water	

PREPARATION

FACTOID	Simply FANTASTIC! I enjoyed this as the daily dinner special at a Bonefish Grill during a recent visit to Florida. They used FRESH Shrimp and Scallops. Frozen is OK if fresh aren't available, but the texture is COMPLETELY different This IS the actual Bonefish Grill Recipe - One of their chefs was a guest on Channel 7.
TOOLS	1) Small Mixing Bowl 2) Hot Grill 3) Spray Bottle 4) Small Saucepan 5) Large Stainless Steel Skillet
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Peel & Mince the Ginger and ad them on top of the Garlic. 3) Finely chop the Cilantro Leaves and set them aside. 4) Bias cut 2 Green Onion Stalks (Greens) into 1/4" long pieces and set them aside. 5) Cut the remaining Green Onions (Greens) into 1" long pieces and set them aside.

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PREP	Peel, de-vein rinse the Shrimp and set them aside. Optionally, leave the tail shells on. Double skewer them (so they are easier to turn over). About 4 to 5 Shrimp per person.
PREP	Remove the foot from the Scallops if still attached, rinse and set them aside. Single skewer them through the sides and set them aside. About 4 to 5 Scallops per person.
1	CHINESE SOY SAUCE: This Sauce can be made several days in advance, soaked in an air-tight container and refrigerated.
2	CHINESE SOY SAUCE: In a small saucepan over medium high heat, add in the Garlic and Ginger and saute until fragrant, about 1 minute.
3	CHINESE SOY SAUCE: Whisk in the Soy Sauce, Fish Sauce and Sugar. Bring the Mixture to a boil and lower the heat to a simmer. Cook while whisking for 5 minutes.
4	CHINESE SOY SAUCE: Add in the water and mix well.
5	NOODLES: Cook the Vermicelli Noodles according to package directions. Drain & cover to keep hot.
6	NOODLES: In a large saucepan over medium high heat, add in the tablespoon of Grapeseed Oil & heat until it just shimmers. Add in the drained Vermicelli Noodles, dry Cole Slaw Mix and the 1" Green Onion slices. Stir-fry for 1 minute.
7	NOODLES: If the Chinese Soy Sauce was refrigerated, Microwave it until hot, about 2 minutes. Pour in 1/2 of the Chinese Soy Sauce Mixture and stir-fry for 1 minute.
8	GRILL: Preheat your Grill to 400 degrees. Thoroughly clean the grates. Spritz the Grates with Grapeseed Oil.
9	SEASONING: In a small mixing bowl, thoroughly mix the Sea Salt, Lemon Pepper Seasoning and Black Pepper together. Sprinkle pinches on ALL sides of the Shrimp and Scallops with the Seasoning Mix.
10	SEAFOOD: Lightly spritz the seasoned Shrimp and Scallops with Grapeseed Oil. Place the skewers on the grill and grill for 2 to 3 minutes on each side (Grill marks ARE desired). As each skewer finishes, place it in aluminum foil and seal to keep warm until plating.
11	PLATING: Divide the hot Noodle Mixture into 2 warm serving bowls. Alternate the Shrimp and Scallops around the outside edge of the bowls. Drizzle 1/2 of the remaining Chinese Soy Sauce over the top of each serving bowl.
SERVE	Sprinkle the top of each bowl with the 1/4" bias cut Green Onion Greens and Chopped Cilantro. Serve immediately while hot with a nice crusty Bread for sopping up any of that wonderful extra Sauce.

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