



# Duo of Ponzu Shrimp and Seared Scallops with Asian Noodles

Serves 4

## INGREDIENTS:

2 lb vermicelli noodles  
ponzu sauce  
sesame oil  
1 each red, yellow &  
green pepper  
1 red onion  
1 carrot, julienned

salt and pepper  
ginger  
1 tsp cilantro, chopped  
1 tsp lemon juice  
16 13/15 shrimps  
12 scallops

## DIRECTIONS:

Blanche noodles and toss with 1 oz each ponzu sauce and sesame oil. Saute peppers, onion and carrot with salt and pepper and ginger, to taste. Let cool then toss with noodles, cilantro and lemon juice.

Sautee shrimp with ponzu sauce and sesame oil. Sear scallops in sesame oil for color, finish in 350° oven for 10 minutes.

To serve, place 4 oz. of Asian noodle salad on a plate with 3 scallops and 4 shrimp. Drizzle remaining sauce from sautéed shrimp on top. Garnish with lemon and sprouts (optional).

Recipe and photo provided by  
Novotel Toronto Centre



Cafe Nicole & Lounge Bar  
at Novotel Toronto Centre