

Oyster Sauce Pan fried noodles with Seared Tuna

Ingredients

- ¾ lb. Egg Noodles
- 1½ Tbs. Corn oil
- 1½ in. Piece of ginger
- 3 Green onions (scallions)
- 1½ Tbs. Oyster Flavored sauce (e.g Lee Kum Yee)
- 1 Tbs. Coarsely ground Black peppercorns
- ½ lb. Tuna or Salmon Fillet

To cook

Prepare the noodles (about 2 minutes)

1. Chop the scallions into 1 ½ inch pieces on the bias
2. Chop the Ginger into very thin matchstick pieces
3. Place noodles in boiling water for 2 minutes then drain

Cook the noodles (about 4 minutes)

1. Add 1 ½ Tbs corn oil to wok on high heat
2. Add scallions and green onions & stir for 1 minute
3. Add noodles and stir for 1-2 minutes
4. Add Oyster sauce and stir for 1-2 minutes or until evenly coated

Cook the Fish (about 4-6 minutes)

1. Pan sear the fish on both sides to desired level
2. Remove from grill and coat with pepper
3. Slice into Sashimi size pieces and serve over noodles

Cook the noodles and the fish simultaneously on different burners on the stove.

Serves 2.