

# Steamed Scallops with Glass Noodles

## Ingredients

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- 2 clv Garlic (chopped)
- 3 T Vegetable Oil
- 1 lb Scallops
- 2 T Soy Sauce
- 1/8 t Sugar
- 1/3 c Water
- 1/4 c Cilantro Leaves
- 1 Vermicelli Noodle (bundle)

## Instructions

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1. Boil a small pot of water and remove from heat. Immediately add the dry vermicelli noodles and let cook, stirring for 30 seconds. Rinse with cold water and transfer to a colander to drain. Set aside.
2. Heat a small saucepan over medium heat. Add the garlic and oil, and stir until it just starts to sizzle. Remove from the heat and set aside to cool.
3. Using a 9-inch pie dish, spread the cooked noodles evenly. Wash and pat dry scallops then place on top of the vermicelli, and spoon a small amount of garlic on top of each scallop.
4. Heat water in your steamer until boiling. Meanwhile, add soy sauce, sugar, 1/3 cup water to the remaining garlic and oil in your saucepan and

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bring to a simmer, stirring occasionally. Set aside.

5. Carefully place the pie dish into the steamer and cover tightly. Steam the scallops for 10 minutes if using medium or large scallops and 15 minutes for jumbo scallops.

6. Immediately remove the scallops from the steamer. Distribute the sauce evenly over each scallop until all the sauce is gone. Garnish with cilantro and serve hot in small bowls.