

Our State eats

Sponsored by Neese's Country Sausage

Udon Noodle Stir-Fry

Yield: 2 to 3 servings.

Sauce:

- 1 orange
- 1 lime
- ¼ cup rice vinegar
- ¼ cup soy sauce
- 1½ tablespoons honey
- ¼ teaspoon red pepper flakes

Stir-Fry:

- ½ pound large fresh scallops
- 1 tablespoon cooking oil, such as clarified butter
- ½ pound Neese's Bacon, cut into ¼-inch pieces
- 2 baby bok choy
- 1 pound udon noodles, cooked

Garnish:

**Peanuts and cilantro leaves,
coarsely chopped and toasted**

For the sauce: Squeeze out the juice of the orange and lime and whisk in the vinegar, soy sauce, honey, and red pepper flakes; set aside.

For the stir-fry: Rinse the scallops, set them on a paper towel to dry them off, and then season with salt.

Melt the oil/clarified butter in a large sauté pan or wok over medium heat. Add the bacon, moving the pieces in the pan until crisp. Remove from pan and set aside.



Sear the scallops in the pan with the rendered bacon fat. Once browned on the first side, remove from the pan. At this point, they will be par-cooked – just seared on one side.

Slice the bok choy in half and sear in the pan until golden brown and starting to turn bright green. Add the udon noodles into the pan along with the sauce. Rotate in the pan using tongs to coat the noodles.

Add the scallops and bacon back into the pan and allow the scallops to finish cooking through and the sauce to simmer until thick.

Garnish with crushed peanuts and cilantro and serve.

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