

## Asian Lobster Kebabs

Serves 4

2 x large cooked lobsters, with meat removed and cut into chunks

### **For the marinade:**

$\frac{1}{2}$  tsp cumin

few dashes sesame oil

few dashes thai fish sauce

rind and zest of 3 limes

$\frac{1}{2}$  tsp ground coriander

$\frac{1}{2}$  tsp crushed, dried chillies

2 tbsp runny honey

### **For the kebabs:**

2 yellow peppers, deseeded and cubed

2 red peppers, deseeded and cubed

2 courgettes, sliced

8 cherry tomatoes

### **For the noodles:**

1 pack of egg noodles

25g butter

seasoning

2 tbsp fresh coriander, chopped

### **Method:**

- Mix all the marinade ingredients together. Toss in the chunks of lobster and leave for an hour in the fridge.
- Soak several wooden skewers in water.
- Thread alternate pieces of lobster and vegetable on the skewers with a cherry tomato on the end. When the skewer is full, brush with olive oil and place on to the bbq.
- Place the noodles into a pan of boiling water and drain when al dente, then flash fry in a little oil and butter, ginger and garlic.
- Stir in the chopped coriander.
- Pile the noodles into a bowl and lay the skewers of lobster on top.