**Method**

- Heat the olive oil in a **wok** over medium heat.
- Cut the garlic into 1 mm thick slices, and fry them for a few seconds until golden and crispy.
- Remove from the wok and place them onto some absorbent paper towel to drain from the excess oil.
- In the same wok, heat the remaining olive oil at medium heat.
- Finely chop the spring onions and grate the ginger.
- Sauté in the wok for 1 minute, until the spring onions and the ginger soften, then add the shrimps and the mussels.
- Sauté for 1-2 minutes until the shrimps are pink and the shells of the mussels open up. Remove one shell from each mussel.
- Transfer the shrimps and the mussels onto a **plate**.
- In a **pot** over high heat, add the soy sauce, pepper, water, and the bouillon cube.
- Let it come to a boil and add the noodles.
- Let them boil according to the instructions on the package.
- Drain the noodles and keep the stock in the wok, mix, and let it simmer for 20 minutes.
- Serve the noodles into bowls along with the shrimps, the mussels, and the radishes in slices.
- Divide the stock into the bowls, decorate with coriander leaves, and serve.

**Ingredients**

- 4 tablespoon(s) olive oil
- 2 clove(s) of garlic
- 2 spring onions
- 20 g ginger, peeled
- 12 shrimps, jumbo, peeled
- 10 mussels, in shells
- 12-15 dates, dried, pitted
- 50 g soy sauce
- pepper
- 1.500 g water
- 200 g noodles, rice
- 3 radishes, cut into thin slices, to serve
- coriander leaves, to serve

**Διατροφικός πίνακας**

<table>
<thead>
<tr>
<th>Nutrition information per portion</th>
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<tbody>
<tr>
<td>Calories (kcal)</td>
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<tr>
<td>287</td>
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<td>14%</td>
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| Protein (g) | Fibre (g) | Sodium (g) |
| 19.0 | 2.6 | 1.8 |
| 38% | 10% | 30% |

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<thead>
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