Pancit Palabok

NIBBLEDISH CONTRIBUTOR

Ingredients

Sauce: Cream of Mushroom (can), 1 Clove of Garlic, 1/2 Small Onion, 1 tbsp of Atchuete or 2 tsp of Atchuete Oil, Noodles: Rice Noodles, Toppings: Tinapa flakes (smoked fish), Cooked shrimps, shelled, Squid adobo, sliced into rings, Pork chicharon, grounded, Spring onions, chopped, Hard boiled eggs, shelled, sliced, Fried garlic, minced, Fresh calamansi (lemon), sliced

Instructions

On a pan, sauté garlic and onions until golden brown then add can of Cream of Mushroom. In a small glass add Atchuete and a splash of water to mix - add this to the pan after it's dissolved in water - this is for the color. Bring the sauce to a boil and simmer for 10 minutes.
Put Rice Noodles in a strainer and dip in boiling water for 5 minutes or until cooked.
Lay drained noodles on a platter and pour the palabok sauce. Garnish with toppings and serve.
*Note that we generally make this for a large group of people, so I've left out amounts for some of the ingredients, anyways it's more fun to experiment!