



# 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!