



Pancit Canton

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 6-7

200g Chicken sliced into strips

200g Pork sliced into strips

150g Prawns

3 Medium carrots

1 head of Chinese cabbage

6 Stems of celery

1 large onion sliced into stir fry pieces

3 cloves of garlic chopped

375g Egg Noodles

2 1/2 pint of chicken stock

4 Stems of cilantro

4 tbsp toasted sesame oil

Salt & Pepper to taste

Instructions

1. Heat 2 tbsp of oil in a wok, once its smoking add the garlic and onions. Stir until golden brown.
 2. Add the carrots, celery and cabbage stir fry for about 3 mins.
 3. Take out of the wok and set aside in a large bowl.
 4. Wipe the wok dry and pre-heat again, this time adding the rest of the sesame oil.
 5. Add the pork and chicken and cook until the meat is browned.
 6. Again once cooked, set aside in a bowl.
 7. Add the chicken stock in the wok.
 8. Once the stock is simmering, add the egg noodles, then stir. Once the noodles are separated and medium soft, add the meat and simmer for 3 minutes.
 9. Add the vegetables and prawns, and stir again, making sure that the noodles are evenly distributed and be careful not to let it stick on the bottom of the pan.
 10. Add the prawns. Turn the heat on low and let it cook for about 5 mins.
 11. Add salt and pepper to taste and garnish with chopped cilantro before serving.
-