

Crispy Pancit Canton with Chopsuey (Stir-fried mixed meat, seafood and vegetables)

Ingredients:

1 pack 200g **Excellent** Pancit Canton
2 tbsp vegetable oil
1 tbsp minced garlic
1 piece ginger, sliced thinly (1 inch)
1 medium onion, chopped
1/4 kilo shrimp, heads removed,
shelled and deveined
1/4 kilo chicken breast fillet, sliced into 1
inch strips
1 piece carrot, julienned
250g (Any of the following: chinese
cabbage, bokchoy, broccoli, chicharo,
baguio beans; sliced thinly)
2 tbsp cornstarch, dissolve in 1/4 cup
chicken broth
3 cups chicken broth
2 tbsp soy sauce
2 tbsp oyster sauce
2 tbsp sugar
salt and pepper to taste

Cooking Instructions:

To make crispy **Excellent** Pancit Canton:

1. Put 1 pack (200g) **Excellent** Pancit Canton in a pot of boiling water with 1 tablespoon sea salt. Boil for 5 minutes and pour through a strainer and drain completely.
2. To make small individual portions, place a cupful of the boiled noodles into an oven-proof ceramic or porcelain saucer or bowl, brushing it with some cooking oil to prevent noodles from sticking to it. Or use a large plate or non-stick pizza pan if a family-style serving is preferred.
3. Place the saucers in a preheated oven at 300°C. Bake for 5 minutes, then turn off the heat and keep inside the oven for 30 minutes or until it has cooled.

For the Chopsuey topping:

1. Heat 2 tablespoon cooking oil in a wok and sauté garlic, ginger and onions.
2. Add chicken and fry for 3 minutes, and then pour the soy sauce and oyster sauce. Put in the shrimps and continue cooking until they turn slightly orange.
3. Add vegetables and mix well with meat. Cook for 1 minute and then pour in the broth. When it starts to simmer again, pour the dissolved cornstarch and stir well until sauce thickens. Adjust seasoning with salt and pepper.
4. To serve, pour a cupful of the Chopsuey mixture over the crispy Pancit Canton. Serve immediately.

