

Canton Noodle Cake

By: Chef Garie Quiambao

Ingredients:

4 tbsp. light soy sauce
2 tbsp. sesame oil
2 tbsp. white sugar
2 tbsp. cornstarch,
dissolved in 2 tbsp. water
500g **Excellent** pancit canton
blanched, set aside
8 tbsp. peanut oil
4 cloves garlic, finely minced
2 tbsp. ginger, slice into thin strips
1/2 cup onion leeks, white part only,
cut into thin strips
1 cup chicken breast, thinly sliced
1/2 cup carrots, cut into thin strips
3 cups bean sprouts
1/2 cup snow peas, cut in half
To taste, salt and pepper

Cooking Instructions:

1. In a bowl combine soy sauce, sesame oil, sugar, and cornstarch dissolved in 2 tbsp water
2. Set aside.
3. Heat peanut oil in a wok or non-stick pan over high heat, sauté garlic, ginger, onion leeks for 2 minutes.
4. Add chicken, continue sautéing for another 2 minutes.
5. Add carrots, sprouts and snow peas.
6. Stir in soy sauce mixture, drop EXCELLENT PANCIT CANTON in the pan, continue stirring until all ingredients are well combined.
7. Check for seasoning.
8. In a separate 8 or 10 inch non-stick pan over moderate heat, add peanut oil then noodle mixture, pressing occasionally to form a cake.
9. Fry EXCELLENT PANCIT CANTON noodle until golden crisp, add oil if necessary, then flip the noodle to fry the other side.
10. Slice noodle cake into 4 equal wedges, serve hot.

