

# Surf and Turf Pancit Palabok

## Ingredients:

- 1 pack 454g **Excellent** Pancit Palabok
- 4 tbsp atsuetete (annatto) oil
- 2 tbsp minced garlic
- 1 piece onion, chopped
- 4 cups pork broth
- 3 tbsp patis (fish sauce)
- 4 tbsp cornstarch, dissolved in 1/4 cup pork broth
- 1/4 kilo shrimps, peeled. Reserve shrimp head to extract juices
- 1/2 kilo lechon kawali (adjust quantity accordingly)
- 1 dozen quail eggs, hardboiled and peeled

For garnish: fried minced garlic, finely chopped spring onions, kalamansi.

## Cooking Instructions:

1. Cook the Excellent Palabok noodles according to package directions. Drain and set aside.
2. In a saucepan, heat cooking oil and saute garlic and onion. Add the shrimps and cook for 3 minutes or until they turn orange. Add the patis and shrimp head extract.
3. Add the pork broth and bring it to a boil.
4. Add the dissolved cornstarch and stir well until sauce thickens. Set aside.
5. To assemble, arrange the noodles in a plate, then top with the sauce. Arrange the lechon kawali and boiled quail eggs on top of the noodles. Sprinkle with spring onions and fried garlic. Serve with sliced kalamansi.

