

# DENE

## *Filipino Noodles with Pork and Shrimp (Pancit Canton)*



### **Ingredients:**

- 2 tbsp vegetable oil
- 1 small onion chopped
- 2 garlic cloves minced
- 7 oz pork loin sliced thinly
- 1 cup of each carrot green beans and cabbage, sliced thinly
- 3 tbsp +1 tbsp soy sauce
- 4 oz shrimp
- 8 oz egg noodles
- 1 tsp sesame oil
- 1 lime quartered (optional)
- 2 green onions sliced

### **Method:**

1. In a deep pan or a wok heat vegetable oil over medium heat, then add onion, garlic and cook for 1 minute, then add pork, a pinch of salt and stir-fry until pork is cooked for about 5 minutes.
2. Add carrots, green beans and cabbage, soy sauce and shrimp, stir to combine and cook on medium-high heat for 7 minutes stirring occasionally until the vegetables are tender but still slightly crisp.
3. While your vegetables are cooking, prepare the noodles according to package directions. They take 4 minutes on average.
4. Drain the noodles and add to the pan, toss everything together, taste and add an additional tablespoon of soy sauce and a teaspoon of sesame oil, sprinkle with sliced green onion.
5. Serve with lime quarters