

## **Pancit Canton Style Noodles Recipe**

### **(Filipino Noodle Recipe)**

**Ingredients:** Serves 6

300 g canton (fresh egg) noodles  
200 g squid balls, fried until brown and halved  
2 tablespoons oil  
2 shallots, peeled and chopped finely  
2 tablespoons finely chopped garlic  
200 g diced pork  
200 g sliced chicken breast or thigh meat  
1 medium carrot, peeled and sliced  
100 g snow peas  
150 g sliced cabbage  
375 ml chicken or beef stock  
3 tablespoons soy sauce  
Pinch of pepper  
2 tablespoons butter  
12 quail eggs, hard-boiled, peeled and halved  
1 red chili, deseed and cut into thin slices to garnish

#### **Calamansi Soy Dip:**

Juice of 2 calamansi  
60 ml soy sauce

#### **Method:**

Heat oil in a wok and sauté shallots and garlic until transparent and fragrant, about 1 to 2 minutes. Add the diced pork and cook until it separates and brown. Add the chicken breast or thigh meat and stir-fry about 2 to 3 minutes. Add carrots and, after 5 minutes, the snow peas and cabbage and squid balls. Stir-fry, mixing well. Pour in chicken or beef stock and simmer over medium heat for about 1 minute, then add noodles, soy sauce and pepper to taste. Simmer until almost all the liquid is absorbed and canton noodles are tender, about 5 to 10 minute. Stir in butter and mix to coat noodles with butter. To make calamansi soy dip, combine soy sauce and calamansi juice in a bowl. Garnish noodles with halved quail eggs and cut red chilies and serve with dip.

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