



# New India Food Store

Gateway to Real Indian Taste

## Pansit Canton RECIPE

(Estimated cooking and preparation time: 1 hour)



### Cooking Instructions

- 1) In a big pan or wok, sauté in oil the garlic and onions. Then add sliced pork until cooked.
- 2) Add 2 cups of chicken broth and add the shredded chicken, sliced Chinese sausages, shrimps, snow peas, cabbage, celery and diced carrot. Simmer for about 10 minutes or until cooked.
- 3) Add the remaining 2 cups of chicken broth and the pansit canton noodles. Let simmer until noodles are soft.
- 4) Add the scallions, sesame oil then salt and pepper to taste.
- 5) Serve hot

### Ingredients

12 ounces pansit canton noodles  
1 chicken breast, cooked and shredded  
4 cups chicken broth (from boiled breast)  
1/2 pound pork, sliced in small pieces  
1/2 pound shrimps, shelled and deveined  
4 tablespoons cooking oil  
1/2 cup chopped onion  
2 tablespoons garlic, minced  
1/2 cup Chinese sausages, sliced  
cauliflower, cut to bit size  
2 cups snow peas (sitsaro)  
2 cups cabbage, sliced into strips  
1 cup celery, sliced  
1 carrot, diced  
1/4 cup scallions, diced  
4 tablespoons soy sauce  
1 tablespoon sesame oil  
Salt and pepper to taste