

# Main

## **Pancit Canton**

### **Pork, prawn and vegetable noodles**

**Serves 6**

#### **Ingredients:**

**350g dried rice noodles**

**300g diced pork**

**100g ready cooked prawns**

**1 teaspoon vegetable oil**

**1 onion, finely diced**

**3 cloves garlic, minced**

**1 small head cabbage, thinly sliced**

**4 carrot, thinly sliced**

**60ml soy sauce**

#### **Instructions:**

- 1. Place noodles in a bowl and cover with warm water. When soft, drain off water**
- 2. Fry meat in oil in hot pan until cooked**
- 3. Sauté onion and garlic until soft. Add cabbage, carrots, prawns and soy sauce. Once vegetables have started to soften, add in the noodles.**
- 4. Mix thoroughly and serve hot.**