

PANCIT (FILIPINO NOODLES)

Ruby Dimayuga

**1/2 lb. side pork OR
chicken, cut into strips**
2 cloves garlic, minced
1 sm. onion, thinly sliced
2 tbsp. cooking oil
3 to 4 tbsp. oyster sauce
**1 med. carrot, cut into
strips**
1 c. shredded cabbage

**1 lb. rice vermicelli sticks
(soaked in warm water
for 30 minutes and
drained)**
**1 green onion (shallot),
chopped**
**2 eggs, hard boiled,
shelled and sliced**

Using a wok or a large frying pan, sauté garlic in hot oil. When brown, add onion and sauté until transparent. Add pork, then cook until meat is opaque in colour and no longer pink.

Add oyster sauce, then the carrot strips. When carrot is tender, add cabbage and rice sticks. Stir-fry until noodles are tender. Garnish with shallots and eggs. Serve warm.

YIELD: Five to six servings.