

Cooking with Culture

Submitted by: Dr. Norman Aliga/Mrs. Olive Aliga

Department: MMG



Pansit (noodles)

This is a rich, winter stew. Like many old recipes that are handed down, there are no real measures for the ingredients. You depend on your senses to know when the amounts are correct.

Ingredients	Amount
Shredded chicken breasts	2 cups
Cooked, peeled shrimps	½ lb
Shredded carrots	2 cups
Garlic	2 gloves
Onions chopped	2
Celery chopped	1 cup
Soy souse	2 tablespoons
Parsley flakes	2 teaspoons
Rice noodles	1 pkg
Lemon or lime	1
Salt & Pepper to taste	

Preparation:

Boil the chicken; set aside, shred. Steam the peeled shrimp and set aside. Sauté the garlic, onions, parsley, cabbage, and carrots; add the chicken, shrimp, and washed noodles. Season with soy cause, salt and pepper.

Serve with lemon or lime slices.

Ethnic Heritage: Asian