



Filipinos believe that eating Pancit on their birthday will enable them to live longer. Look video [HERE](#)

PANCIT CANTON

- 1 clove garlic, chopped
- 1 medium onion, chopped
- 1 Tbsp cooking oil
- 1/2 lb shrimp (medium), peeled
- 1 chicken breast, deboned and sliced into pieces
- fish sauce, soy sauce and pepper, to taste
- 1 1/2 cups chicken broth
- 1 cup chopped cauliflower
- 1 cup snow peas
- 1 small carrot, cut into matchstick size
- 1 cup chopped cabbage
- 1 canton noodles

Procedure:

1. In a wok, heat oil, then sauté garlic and onion.
2. Cook for 1 minute, then add chicken liver, shrimp and diced chicken, 1 tbsp soy sauce and 1 tbsp water and cook for another minute. Then add the broth and bring to a boil.
3. Add all the remaining vegetables, a dash of pepper, 1 tbsp fish sauce (optional) and soy sauce. Then add the noodles and cook until done.

It's simple, don't you think?