

# A Recipe From *tikkido*

## Pancit Canton

<https://tikkido.com/blog/pancit-canton-recipe>

### Ingredients:

- 1 package pancit Canton noodles
- pork tenderloin, cut into small pieces
- 1/2 a head of cabbage, chopped
- 1/2 an onion, diced
- 4 cloves garlic, minced
- 1 carrot, cut into small strips
- 1/2 cup chicken broth
- soy sauce to taste

### Instructions:

1. Cook the pork tenderloin and diced onions in a large pot with a bit of oil. Cook on high heat until the pork is cooked through and the onions are translucent. Put the pork and onions aside in a bowl, to be added back to the pot later.
2. Deglaze with about a half a cup of chicken stock.
3. Toss the minced garlic, chopped cabbage, and carrots in the pot. Cook the vegetables in the pan with the broth until they start to soften (but aren't completely cooked yet--about halfway done).
4. Soak the pancit noodles in hot tap water for three minutes.
5. Drain the noodles, and put noodles in the pot with the vegetables.
6. Add soy sauce liberally, until the noodles are brown. Stir to combine the ingredients, and put a lid on the pot to let the veggies and noodles steam for a couple more minutes.
7. Finish with a squeeze of calamansi or lemon juice.

