

Pancit Canton

Yield: 7 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/special-chinese-pancit-canton-recipe>

Ingredients:

- oil
- 10 snow peas ends trimmed
- 10 pieces shrimps large, peeled and deveined
- 4 ounces fish balls about 7 to 8 pieces, halved
- 6 ounces chinese sausage or sweet hamonado longganisa, sliced thinly on a bias
- 1 onion peeled and sliced thinly
- 2 cloves garlic
- 1/4 pound pork butt about 1 cup, sliced thinly
- 1/4 pound boneless skinless chicken breast or thigh meat, about 1 cup, sliced thinly
- 1 large carrot peeled and julienned
- 1/2 bunch kinchay Chinese celery, chopped
- 1 head napa cabbage sliced into 1/2-inch strips
- 4 cups chicken broth
- 1 tablespoon oyster sauce
- 2 tablespoons soy sauce
- salt
- pepper
- 16 ounces pancit canton each package

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 45 milligrams
4. Fat: 28 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 6 grams
8. Sodium: 2290 milligrams
9. Sugar: 4 grams

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