

palabok

While other pancit dishes tend to be more subtle, palabok explodes with both color and flavor. The annatto oil gives it its distinct hue, and the combination of tinapa, shrimp, and chicharon gives every bite tantalizing tastes and textures.

ANNATTO OIL

¼ cup Golden Fiesta Oil
1 Tbsp annatto seeds

INGREDIENTS

3 Tbsp annatto oil
2 Tbsp chopped white onions
2 cloves garlic, chopped
½ cup ground pork
½ cup medium shrimp, peeled and deveined
½ cup flaked tinapa
1 pack UFC Ready Recipes Palabok Mix, 40 g, dissolved in 1 cup water
2 cups water
¼ tsp ground black pepper
¼ tsp Datu Puti Patis
250 grams rice noodles (bihon), soaked in water

TOPPINGS

2 eggs, boiled, sliced
3 Tbsp sliced spring onions
½ cup crushed chicharon

PROCEDURE

1 Make annatto oil: In a pan, heat Golden Fiesta Oil. Add annatto

seeds. Turn off heat, and allow seeds to steep for 5 minutes.

2 In a pan, heat annatto oil. Sauté onions, garlic, and ground pork. Add shrimp and flaked tinapa.

3 Add the dissolved UFC Ready Recipes Palabok Mix and the remaining water. Season with pepper and Datu Puti Patis.

4 Blanch rice noodles in boiling water for 2 minutes. Strain well.

5 In a round shallow dish, place rice noodles and palabok sauce. Top with egg, spring onions, and chicharon.

TAKES 15 TO 20 MINUTES

MAKES 4 TO 5 SERVINGS



TIME SAVER Unlike other pancit dishes wherein ingredients are tossed together, palabok can be a little more tedious to make. Cut down on prep time by using UFC Ready Recipes Palabok Mix.