



## Pansit - Vegetarian Noodle Stir-fry

### Ingredients:

- 1 x Bottle of Mini Pinoy Grill - All Purpose Marinade
  - 1 x Packet of Stir-fry Traditional Vegetables
  - 1 x Packet of Hokkien Noodles
  - 2 x Garlic Cloves
  - 1 x Red Onion
  - 1 x Bowl of hot water
  - 1 x tablespoon of Olive oil
  - 1 x Bok Choy
- (You can add thinly sliced pork, chicken breast or your favourite cut of meat)

### Directions

1. Place Hokkien noodles in bowl of hot water to soften slightly (Once slightly loose or soft drain from water)
2. Slice onion and garlic
3. Slice Bok Choy into smaller chunks
4. Place garlic and olive oil in a hot pan. slightly brown, then add onions
5. Once onions are slightly cooked, add Stir-fry Traditional Vegetables (and meat), along with chopped Bok choy, stir.
6. Add Mini Pinoy Grill - All Purpose Marinade to personal flavour/taste, stir, then add Hokkien Noodles
7. Mix well to ensure everything is coated evenly, then serve in your favourite dish

Serves 4-6 People