



Mega Sardines Bam-I

By: Mega Bida sa Kusina Consolation Winner Dory Arellano

INGREDIENTS:

- 2 cans Mega Sardines in Tomato Sauce with Chili, sauce not included
- 3 sachet ebi shrimp
- 200g pancit canton noodles
- 1 pack sotanghon, noodles soaked in water
- 2 cups water
- ½ cabbage small chopped
- 1 carrot sliced
- 1 cup baguio beans sliced
- 1 red bell pepper slice
- 1 medium onion, diced
- 3 cloves garlic minced
- ¼ cup soy sauce
- 1 tablespoon oyster sauce
- 2 tablespoons cooking oil
- Salt and black pepper to taste
- Green onions
- Calamansi

PROCEDURES:

1. Saute onion and garlic and add in Mega Sardines in Tomato Sauce with Chili.
2. Add soy sauce, oyster sauce, ebi shrimp, salt and pepper. Add water and let it simmer for 3 to 5 minutes.
3. Add the cabbage, carrots, baguio beans, bell pepper and cook for 2 minutes.
4. Then add the canton noodles and let it cook for 1 minute.

5. Then add the sotanghon noodles and mix. Cook for about 3 minutes or until water is gone.
6. Top with green onions and calamansi. Serve and enjoy!

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