

## **Beehoon Guisado Recipe**

**(Filipino Stir-Fried Vermicelli)**

### **Ingredients:**

2 tablespoons oil for frying  
2 shallots, peeled and sliced  
2 cloves garlic, peeled and chopped  
200 g cabbage, shredded  
200 g carrot, skinned and shredded  
200 g chayote\*, shredded (a squash that can be substituted with cucumber)  
1 packet rice vermicelli (beehoon), blanched with hot water and drained  
1 cup water  
2 tablespoons light soy sauce  
1 teaspoon salt, or to taste  
⅓ teaspoon white pepper powder, or to taste  
1 chicken breast fillet, boiled and shredded  
50 g parsley, chopped  
2 tablespoon shallot crisps  
3 calamansi limes, halved

### **Method:**

Heat the oil in a wok to fry the shallots and garlic until aromatic. Add the cabbage, carrot and chayote or cucumber and stir-fry for a minute. Add the rice vermicelli and fry for a minute before adding the water. Season to taste with soy sauce, salt and pepper. Stir-fry for about 2 minutes and simmer until dry. Add the cooked chicken and parsley. Dish out and garnish with the shallot crisps. Serve with a squeeze of calamansi lime.

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