



## Crispy Palabok

### Ingredients

- 0.5 kg Shrimp
- 3 tbsp Vegetable Oil
- 4 cups Water
- 2 sachets MAGGI® Magic Sarap® 8g
- 4 cloves Garlic
- 1 pc Onion
- 2 tbsp Ground Rice
- 1 tbsp annatto with lye
- 2 tbsp Fish Sauce
- 0.25 tsp Ground Pepper
- 0.25 kg Sotanghon
- 1 cup Vegetable Oil
- 0.25 cup Tinapa Flakes
- 0.25 cup Chicharon
- 1 tbsp Toasted Garlic
- 1 tbsp Onion Springs
- 2 pcs Egg
- 6 pcs Limes

### Instruction

1. Sauté shrimp shells in oil. Crush shrimp heads to extract more flavor. Pour water and simmer for 10 minutes. Strain and set aside.
2. Season shrimp with ¼ sachet of MAGGI® Magic Sarap®, sauté in 1 tbsp of oil and set aside.
3. Sauté garlic, onion and ground rice in 2 tbsp of oil. Whisk in shrimp stock and annatto water. Season with remaining 1 ¾ sachets of MAGGI® Magic Sarap®, fish sauce and pepper. Keep at low simmer.
4. Fry noodles in preheated oil. Drain excess oil and transfer on a serving plate.
5. Place sautéed shrimp, tinapa, chicharon, toasted garlic, spring onion and egg around the noodles. Pour Palabok sauce, stir and serve with calamansi.

### Nutrition

Carbohydrates	50.07 g
Energy	693.74 kcal
Fats	45.56 g
Protein	24.62 g

60 Minutes

6 Servings