

This stuffed noodle in stew is a yummy and very hearty stew. This soup is great for chilly nights. Serve with some great breadsticks.

Stuffed Noodles In Stew – Pancit Molo

- 1 cup flour
- 1/4 tsp. salt
- 2 egg yolks
- 1 tbs. water

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Sift the flour and salt into a bowl; work in the egg yolks and water with the fingers. Knead until smooth and elastic. Cover with a bowl and let stand while preparing the filling:

- 1 lb. ground pork
- 1/2 lb. ground shrimp, shelled, deveined, and chopped
- 1 tsp. anchovy paste
- 1 1/2 tsp. salt
- 1/2 tsp. freshly ground pepper
- 1/2 cup chopped scallions
- 4 minced garlic cloves
- 1/2 cup chopped water chestnuts
- 3 tbs. oil
- 1 cup chopped onions



Unopened canned anchovies are fine on the shelf up to 1 year. Once opened, be sure they are covered in oil in a sealed container and refrigerate. Use within two months.

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- 6 cups chicken broth

Mix together pork, shrimp, anchovy paste, salt, pepper, scallions, garlic, and water chestnuts. Roll out the dough, paper-thin, and cut into 3 inch squares. Place a heaping teaspoon of the mixture on each and fold over the dough into a triangle. Seal edges well. (You will have about two-thirds of the pork mixture left.)

Heat the oil in a saucepan; sauté the onions for 5 minutes. Add the remaining pork mixture and sauté for 5 minutes. Stir in the broth and bring to a boil. Carefully drop the stuffed noodles into it. Cover and cook over low heat for 15 minutes. Taste for seasoning and serve in deep bowls.