

Pancit Bihon
(a Filipino favorite noodle dish)

September
Noodling Around!

Makes 4 servings

2 tbsp cooking oil
1/2 onion, thinly sliced
3 tbsp minced garlic
2 cups thinly sliced cabbage
1 cup julienned carrot
½ package rice stick noodles, soaked briefly to soften

Sauce

2 cups chicken broth
1 tbsp sugar cane vinegar
1 tbsp oyster-flavored sauce
1 tbsp regular soy sauce
2 tsp dark soy sauce
1 tsp fish sauce

1 cup shredded roasted chicken
1 lemon, cut into wedges



1. Place a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add onion and garlic and cook, stirring until onion is softened, about 1 minute. Add cabbage and carrot and cook until vegetables are crisp-tender, about 3 minutes.
2. Combine all sauce ingredient in a bowl. Add to vegetable mixture. Add rice stick noodles and stir to let each piece of noodle absorb the sauce. Cook until noodles are tender, 4 – 6 minutes. Add shredded chicken; toss to combine. Serve hot with lemon wedges on the side.

Note: Try serving this in lettuce cups for a nice presentation.

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