



# Chicken Pancit

Pancit means “noodles” in Tagalog. It is a national Filipino dish which incorporates a Chinese cooking style with local ingredients. Keep in mind you can use whatever kind of meat and seafood you prefer. This is a great, quick-cooking, healthful and delicious dish to enjoy often!

**Prep Time:** 20 minutes

**Cook Time:** 30 minutes

**Total Time:** 50 minutes

## Ingredients ↓

- 12-ounce package dried rice noodles
- 1 tablespoon sesame oil
- ½ pound boneless, skinless chicken breasts, cut into bite-sized pieces (you can also add shrimp, pork, or beef)
- 1 small onion, finely diced
- 3 cloves garlic, minced
- 1 small head cabbage, thinly sliced
- 4 carrots, thinly sliced
- 1 teaspoon salt
- ¼ cup soy sauce
- Black pepper to taste
- 2 lemons cut into wedges

## Equipment ↓

- Large bowl
- Strainer
- Wok or frying pan
- Knife for chopping
- Big wooden spoon for stirring
- Measuring cups
- Measuring spoons

# Directions ↓

- 1 Put the noodles in a large bowl with warm water and cover. (2 to 3 minutes)
- 2 When they are soft, drain them and set aside.
- 3 Heat oil in a wok or frying pan over high heat. (2 to 3 minutes)
- 4 Add the onions and garlic in a pan and sauté on low heat. (4 minutes)
- 5 Add chicken, shrimp, pork, or beef if you like and stir well.
- 6 Add cabbage and carrots and stir to combine.
- 7 Season with salt, soy sauce and pepper.
- 8 Continue cooking and stirring occasionally until the cabbage is soft. (5 minutes)
- 9 Add the noodles and stir until everything is fully incorporated.
- 10 Serve on a warm platter. Garnish with lemons.