

Pancit Bihon

with chicken and vegetables



INGREDIENTS

- ½ lb. chicken breasts
- 8 oz rice noodles (rice stick noodles)
- ½ onion
- 3 garlic cloves
- 2 carrots shredded
- ¼ head cabbage
- ¼ head red cabbage
- 2 TBS soy sauce
- ¼ cup green onions
- Mama Sita's Pancit Bihon rice noodle stir fry mix

DIRECTIONS

- Heat Wok or large skillet over medium high heat. Cut chicken into medium cubes or slices. Season with a pinch of salt and pepper.
- Add a bit of cooking oil to the skillet. Add chicken and 2 TBS of soy sauce. Cook fully and remove from heat.
- Prep the vegetables. Add onions to the skillet along with the minced garlic.
- Cook until soft and add both cabbages along with the carrots. Cook through leaving a bit of crunch. Remove from heat.

DIRECTIONS

- With the vegetables removed, add two cups of water along with the Mama Sita's seasoning packet to the large skillet. Mix until combined and bring to a simmer.
- Add 8 oz of rice noodles, gently tossing to allow the noodles to soak in the liquid. If the mixture becomes a little dry add a bit more water to the noodles.
- Once the noodles are cooked, top with half the chicken and vegetable mixture. Toss.
- Transfer to a serving dish and top with remaining chicken and vegetables along with the green onions.

notes

You may find the noodles easier to work with if you cut them in half before placing them in the simmering liquid.

If you'd like a substitute for the Mama Sita's Pancit Bihon seasoning, you can also use 2 cups chicken broth, 2 TBS oyster sauce, 3 TBS soy sauce and 1/2 tsp. sugar.