

### **Pancit Bihon Recipe – Filipino Cuisine**

Prep Time: 15 minutes

Cook Time: 40 minutes

Total Time: 55 minutes

Servings: 8

#### **Ingredients**

1 lb pancit bihon Rice Noodles

1/2 lb. pork cut into small thin slices

1/2 lb. chicken cooked, deboned, and cut into thin slices

1/8 lb. pea pods or snow pea

1 cup carrot

1/2 small cabbage chopped

1 cup celery leaves chopped finely

1 medium sized onion chopped

1/2 tbsp garlic minced

1 pc chicken cube

5 tbsp soy sauce

3 to 4 cups water

#### **Instructions**

In a large pot, Saute the garlic and onion

Add the pork and chicken then let cook for 2 minutes

Add the chicken cube and water then simmer for 15 minutes

Put in the carrots, pea pod, cabbage, and celery leaves and simmer for a few minutes

Remove all the ingredients in the pot except for the liquid and set them aside

In the pot with the liquid in, add the soy sauce and mix well

Add the pancit bihon (makes sure to first soak it in water for about 10 minutes) and mix well.  
Cook until liquid evaporates completely

Put-in the vegetables and meat that were previously cooked and simmer for a minute or two

Serve hot.