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.