



Filipino Bihon Pancit



Ingredients:

- 1 Pack Rice noodles soaked in water to soften

Ingredients, Protein

- 1 TBLS Avocado oil
- 1 Pork loin (can sub with chicken) thinly sliced
- 5-8 Large shrimp (OPTIONAL) peeled and de-veined
- ½ tsp salt

Ingredients, Vegetables

- 1 TBLS Avocado oil
- 3 Garlic cloves minced
- ½ White onion sliced
- 1 Carrot julienne
- ¼ Cabbage sliced
- 2 Celery stalks sliced
- ½ tsp Salt
- 1 TBLS Soy sauce

Assemble, Noodles

- 2 Cups Chicken broth
- ¼ Cup Oyster sauce *see notes (add more to taste)
- Softened rice noodles
- Sauteed vegetables
- Sauteed protein
- 1-2 TBLS Soy sauce to taste
- Black pepper to taste

Garnish

- Sliced green onions
- 1 Calamansi or lime freshly squeezed

Method:

1. Soak rice noodles for 15-30 minutes in room temperature water.
2. While the noodles are soaking, prep your vegetables. Mince 3 garlic cloves. Slice ½ white onion. Julienne (thinly sliced) 1 carrot. Slice 2 celery stalks and ¼ cabbage. Tip: Make sure all the vegetables are uniform in size to ensure even cooking!



3. To prepare the meat, you can use chicken or pork. Thinly slice your pork. Tip: Tenderize the pork by pounding the meat on both sides with the back of your knife. Peel and de-vein the shrimp.
4. The rice noodles should be soft after you are done prepping the vegetables/meat. Strain the noodles and set aside.

Sauté

1. Heat pan to medium-high heat. Once the pan is hot, add 1 TBLS oil. Add sliced pork and cook for 1 minute. Then add the shrimp and $\frac{1}{2}$ tsp salt and fry for 1 minute until the shrimp has just turned orange and the pork is browned. Set meat and shrimp aside. Be careful not to overcook the meat because we are going to cook it again.
2. Using the same pan on medium heat. Add 1 TBLS oil. Add garlic and then onions. Sauté for one minute. Then, add carrots. Sauté for 1 minute, then add cabbage and celery. Sauté for 2 minutes. Add 1 tbs soy sauce and $\frac{1}{2}$ tsp salt. Cook until the cabbage has softened and set all the vegetables aside.
3. Use the same pan and turn on low-medium heat. Add 2 Cups of chicken broth and $\frac{1}{4}$ Cup oyster sauce. Then, add noodles. Once the chicken broth has evaporated and cooked down (doesn't look soupy). Stir and add the vegetables and meat. Mix together and if the noodles are looking a little dry (don't add too much or it will be watery!), gradually add $\frac{1}{2}$ Cup chicken broth to the pan.
4. Finally add black pepper to taste and sliced green onions. This is optional, but feel free to add 1 to 2 TBLS soy sauce, and 1 to 2 TBLS oyster sauce if you like the dish to be savorier. Hope you enjoy with some freshly squeeze calamansi or lime!

Tips:

- Tenderize the pork by pounding the meat on both sides with the back of your knife. Peel and de-vein the shrimp.
- Soak the noodles prior to cooking so they soften up. If you don't soak them, it will soak up too much of the chicken broth when cooking. The dish will also take longer to cook.
- Be careful not to overcook the meat when first cooking in Step 3 because we are going to cook it again.