

PANCIT BIHON

This is the national noodle dish of the Philippines

Ingredients:

- 1 8 oz pack pancit bihon noodles
- 1 cooked chicken breast, shredded
- 2 cups chicken broth or 2 chicken bouillon cubes dissolved in 2 cups water
- 1/4 cabbage, sliced into strips
- 1 onion
- 1/3 cup scallions, cut into pieces
- 1 carrot, sliced into strips
- 2 tablespoons cooking oil
- 3/4 cup diced celery
- 3 tablespoons soy sauce
- salt and pepper to taste
- 5 pieces of calamansi or 1 lemon, sliced

Directions:

1. Grease with oil a large pan or wok. Saute garlic and onions.
2. Wet the pansit bihon noodles to soften.
3. Add the chicken broth, the shredded chicken breast and all the vegetables until cooked.
4. Mix in the pansit bihon noodles and add the soy sauce. Cook for about 5 minutes or until the noodles are soft.
5. Salt and pepper to taste.
6. Serve hot with sliced calamansi on the side.

PANCIT CANTON features the typical vegetables of cabbage, carrots and onions as well as some crunchy celery. Just add pieces of shrimp and small chunks of Chinese sausage for sweet and spicy notes.