



Pancit

Prep Time: 20 minutes
Cook Time: 25 minutes
Yield: 6 Servings

INGREDIENTS

8 oz. rice stick noodles (*bihon*)
2 Tbsp. vegetable oil
1 lb. pork shoulder or pork belly, thinly sliced
3 cloves garlic, minced
1 medium onion, sliced
2 medium carrots, julienned
2 cups green cabbage, shredded
1 cup green beans, sliced diagonally
2 Tbsp. soy sauce
1 Tbsp. oyster sauce
3 cups chicken or pork broth (plus more as needed)
½ tsp. ground black pepper
2 green onions, thinly sliced (for garnish)
Lemon wedges (for serving)

DIRECTIONS

1. Soak rice noodles in warm water for 10 minutes until softened. Drain and set aside.
2. Heat oil in a large wok or skillet over medium-high heat. Add pork and cook until lightly browned about 5–7 minutes.
3. Add garlic and onion; sauté until fragrant, about 1 minute.
4. Stir in carrots, cabbage, and green beans. Cook until vegetables are just tender, 3–4 minutes.
5. Pour in soy sauce, oyster sauce, and broth. Bring to a simmer.
6. Add noodles to the pan, tossing gently until they absorb the sauce and are tender. Adjust broth as needed.
7. Season with black pepper. Garnish with green onions and serve with lemon wedges.



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Recipe adapted from:
Chef Floyd