

Pancit

Ingredients

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| 2 c Chicken Broth | 2 T Dark Soy Sauce |
| 1 T Oyster Sauce | 2 T Soy Sauce |
| 1 t Sugar | 1 lb Chicken Breasts (cut into bite |
| sized pieces) | 0 ds Salt |
| 0 ds Garlic Powder | 0 ds Ground Black Pepper |
| 2 T Cornstarch | 1 T Vegetable Oil |
| 2 clv Garlic (minced) | 1 Onion (chopped) |
| 1/2 c Carrot (julienned) | 1/2 c Green Beans (cut into 1-inch |
| lengths) | 1/2 c Mushrooms (sliced) |
| 1/2 c Napa Cabbage (shredded) | 9 oz Rice Stick Noodles |
| 2 Green Onions (sliced) | 1/2 Lemon (cut into wedges) |

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Instructions

1. In a small bowl combine chicken broth, dark soy sauce, soy sauce, oyster sauce, and sugar. Mix well and set aside. In a medium bowl add chicken and season with salt, pepper, and garlic powder. Mix well then add cornstarch and mix again, set aside.
2. In a wok on medium heat, add oil once hot then add chicken and cook until browned and cooked through. Transfer to a plate and set aside.
3. Add garlic and onion and cook for 2 minutes. Add the cooked chicken and stir. Add carrot, mushrooms, and green beans and cook for 3 minutes. Add napa cabbage and season with salt, pepper, and garlic powder. Cook for 1 more minute until tender.
4. Add the bowl of sauce and mix together. Bring the sauce to a boil then add dry rice noodles and stir until all the noodles are coated with the sauce. Keep on stirring and cooking until the noodles are tender, 3-4 minutes.
5. Sprinkle green onions and stir until combined. Serve immediately with lemon wedges.