

# Pancit

## Ingredients

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

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## Instructions

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1. In a small bowl combine chicken broth, dark soy sauce, soy sauce, oyster sauce, and sugar. Mix well and set aside.
2. In a wok medium heat, add oil and chicken and cook until tender. Transfer to a plate and set aside.
3. Add garlic and onion and cook for 2 minutes. Add the cooked chicken and season with a little salt and pepper.
4. Stir in carrot, napa cabbage, mushrooms, and green beans and cook for 3-4 minutes until a little tender. Add the bowl of sauce and bring to a boil.
5. Add 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.
6. Season with salt and pepper if necessary. Sprinkle green onions and stir until combined. Serve immediately with lemon wedges.