

PANCIT

“Wonderful on its own or with bbq!”

INGREDIENTS / DIRECTIONS

Set 1

16 oz. canton noodles
(yellow egg noodles)

Set 2

4 T. vegetable oil
½ c. chopped onion

Set 3

2 lbs. tender meat
(pork, chicken,
beef or shrimp
or combo)
2 T. white wine
¼ t. black pepper
4 T. Mr. Yoshida’s
sauce
1 T. soy sauce

Set 4

¼ head of cabbage, shredded
¼ c. julienned carrots
¼ c. sliced celery
¼ c. green bell pepper, sliced 1 inch long
1 – 14 oz. can chicken stock

Tools: *large pot, tong*

1. In large pot, sauté onions in oil. In same pot, sauté meat and brown.
2. Add Mr. Yoshida’s sauce, soy sauce, white wine, and black pepper.
3. Stir and cook for 8-10 minutes or till meat is done.
4. Add cabbage, carrots, celery and bell pepper. Stir till vegetables are soft. Add a ½ cup of chicken stock.
5. Press on the bag gently to break the noodles. Set the noodles on top of the meat / veggies. Cover the pot for 2-3 minutes. DO NOT OPEN. This will soften the noodles!
6. After 3 minutes open the pot and stir to combine. If the mixture is dry, add the remaining stock and more oil; stir. Reduce heat to medium-low and cover for 2 more minutes.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.