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Gateway to Real Indian Taste

Pancit Bihon RECIPE

(Estimated cooking and preparation time: 1 hours)



Cooking Instructions

- 1) Soak the pancit bihon noodles to soften for 10 minutes
- 2) Grease a large pan or wok with oil. Sauté garlic and onions.
- 3) Add the chicken broth, the shredded chicken breast and all the vegetables until cooked.
- 4) Mix in the pancit 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.

Cooking Tip

Calamansi or lemon is to be squeezed into the pancit bihon before eating.

Ingredients

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