

Pancit Canton and Bihon



Ingredients

- 4 skinless boneless chicken thighs
- 8 oz rice vermicelli noodles
- 8 oz pancit canton noodles
- 4 tbsp oyster sauce
- 1 tsp cornstarch
- 2 tbsp olive oil
- ½ cup snow peas
- ½ cup sliced celery
- ½ cup julienned carrots
- 2 cups sliced napa cabbage
- 2 cups chicken broth
- 2 tbsp soy sauce
- Optional: 1 lemon or 6 calamansi

Preparation

1. **Prepare Chicken.** Coat chicken with 2 tbsp oyster sauce and 1 tsp cornstarch. Set aside.
2. **Soak rice vermicelli in warm water for 10 minutes.** Drain and set aside.
3. **Heat a large skillet on medium.** Add oil. When hot, saute chicken for 3 minutes
4. **Add prepared veggies.** Stir!
5. **Add broth, soy sauce, and oyster sauce.** Stir, and saute for 2-3 minutes.
6. **Add canton noodles then vermicelli.** Pro tip: stir lightly so the noodles don't break. Long noodles = long life.
7. **Cook for 3-5 minutes.** Add salt and pepper and sprinkle with lemon or calamansi juice.
8. **Enjoy!**

