

Pancit

PREP TIME: 10 MIN | COOK TIME: 30 MIN | SERVINGS: 2-4

INGREDIENTS:

- 8 oz uncooked pancit or rice vermicelli noodles
- 2 Tbsp oil
- 1 cup sliced mixed fresh or frozen veggies (ex: cabbage, carrots)
- 1/4 onion, minced
- 1 tsp soy sauce
- 2 cloves garlic, minced (sub 1 tsp jarred minced garlic/paste or 1/4 tsp garlic powder)
- 1.5 cups broth- pork, chicken or vegetable

RECIPE NOTES:

- Can sub spaghetti noodles
- Optional- add cooked pork, chicken, or tofu cut into small pieces.
- Serve with calamansi juice or a squeeze of lemon.

DIRECTIONS:

- If using rice vermicelli noodles, soak them in water for about 5 minutes or until soft and set aside.
 - If using alternative noodles, cook according to package instructions.
- Meanwhile, heat oil in pan over medium heat. Add onion, garlic, and mixed vegetables and fry for 5-10 minutes, or until cooked to your desired tenderness. Set aside.
- In a separate pot, combine broth and soy sauce and bring to a simmer. Add noodles and cook on low to medium heat until all broth is absorbed by the noodles.
- Add back in your vegetables, mixing until fully incorporated. Serve and enjoy! Refrigerate any leftovers and enjoy within 4 days.

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