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

DIRECTIONS:

1. 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.
2. 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.
3. 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.
4. Add back in your vegetables, mixing until fully incorporated. Serve and enjoy! Refrigerate any leftovers and enjoy within 4 days.

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.

RECIPE ADAPTED FROM PINCHOFYUM.COM