

Pancit Bihon – Diane’s Version

Serves 6

Ingredients

Noodles & Protein

- 8 oz vermicelli rice noodles
- 2 tsp sesame oil *or* extra virgin olive oil
- 12 oz boneless, skinless chicken, thinly sliced
- Dash of cornstarch (for velveting the chicken)
- 2 Chinese sausages, thinly sliced*

Vegetables

- 1 cup carrots, julienned
- 1 medium celery stalk, sliced
- ¼ cup Napa cabbage, cut into thin strips
- ½ cup sugar snap peas
- 2 scallion stalks, julienned (for garnish)
- 4 shiitake mushrooms, thinly sliced (fresh or dried; if dried, soak in warm water first)

Aromatics & Broth

- 2 garlic cloves, minced
- ½ onion, sliced
- 1 ½ cups chicken broth

Seasoning & Garnish

- ¼ cup soy sauce
 - Kosher salt, to taste
 - Freshly ground black pepper, to taste
 - 2 calamansi** *or* 1 lemon, cut into wedges
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* Find Chinese sausage at Buena Vista Filipino Food Market (South Portland) or Veranda Asian Market (Portland).

** Calamansi is a Filipino citrus that tastes like a blend of lemon, lime, and orange — not too bitter, not too sweet.

Directions

1. **Soak Noodles**
Place rice vermicelli noodles in warm water to soften while you prepare the other ingredients.
2. **Prep Vegetables**
Cut and set aside carrots, celery, cabbage, snap peas, scallions, and mushrooms.
3. **Velvet Chicken**
Lightly coat sliced chicken with a dash of cornstarch. Set aside.
4. **Sauté Aromatics**
Heat oil in a large skillet or wok. Add onions and garlic; sauté until fragrant.
5. **Cook Proteins**
In the same skillet, add chicken and Chinese sausage. Stir-fry until cooked through.
6. **Add Vegetables**
Reduce heat to medium. Add all vegetables *except scallions*. Cook until just tender, about 2–3 minutes.
7. **Add Broth**
Pour in chicken broth and bring to a boil.
8. **Add Noodles**
Drain softened noodles and add them to the skillet. Stir well so the broth and soy sauce absorb into the noodles. Season with salt and pepper to taste.
9. **Plate & Serve**
Top with scallions and serve with a squeeze of calamansi (or lemon).