

## *A Potluck Festival of Asian Pacific Cuisine*

### **Pancit Bihon**

#### **Ingredients:**

1 8 oz. pack pancit bihon noodles	1 cooked chicken breast, shredded
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
2 cups of chicken broth or 2 chicken bouillon cubes dissolved in 2 cups of water	

- ☼ Soak the pancit bihon noodles to soften for 10 minutes.
- ☼ Grease a large pan or wok with oil. Sauté garlic and onions.
- ☼ Add the chicken broth, the shredded chicken breast and all the vegetables until cooked.
- ☼ Mix in the pancit bihon noodles and add the soy sauce, cook for about 5 minutes or until the noodles are soft.
- ☼ Add salt and pepper to taste.
- ☼ Serve hot with sliced calamansi or lemon on the side.

Additional recipes may be found on the BA Diversity Task Force website at  
[www.ars.usda.gov/Aboutus/BA\\_Diversity\\_Task\\_Force](http://www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force)