



Authentic Filipino Pancit

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This recipe was given to me by my boss and her friend Emmy and Judy who are Filipino This is a basic chicken pancit that has a flavor that is unbeatable

Ingredients

- - 4 boneless chicken thighs - 1 (8 ounce) package dried rice noodles - 2 tablespoons soy-based liquid seasoning (such as Maggi®)
- or to taste - 3 tablespoons olive oil
- divided - 1 tablespoon sesame oil - 3 cloves garlic
- chopped - 1 medium onion
- chopped - ½ large head cabbage
- thinly sliced - 2 carrots
- julienned - 1 teaspoon garlic salt

Instructions

1. Bring a pot of water to a boil over high heat. Add chicken thighs and boil until no longer pink in the centers and juices run clear
2. about 30 minutes. Strain broth into a bowl to reserve. Shred chicken thighs using 2 forks. Place noodles in a large bowl and pour in hot chicken broth
3. adding hot water to cover if needed. Set aside until noodles are softened
4. 5 to 7 minutes. Blanch noodles with cold water and drain well. Place into a bowl and add soy seasoning
5. 1 tablespoon olive oil
6. and sesame oil. Mix well and set aside. Heat remaining olive oil in a skillet or large wok over medium-high heat. Saute garlic in the hot oil until it begins to brown
7. about 1 minute. Add onion and cook for 2 minutes. Add chicken
8. cabbage
9. and carrots. Stir-fry for 3 to 4 minutes; season with garlic salt. Mix chicken mixture with noodles
10. add soy seasoning to taste
11. and serve.