

RECIPE CARD

Auntie Antonia's Pansit Bihon

RECIPE NAME

1 Lg Party Platter

YIELD

15 minutes of chopping

PREP TIME

30 minutes

TIME TO COOK

You can find Bihon noodles and chinese sausage in any Asian Market

NOTES

INGREDIENTS

2.2 lbs. bihon noodles (Pamana brand)
1 head of cabbage- cut in fourths and then cut in long strips
3 large carrots (7 regular) - cut julienne
1 celery bunch- cut in same size as the carrots
2 chicken breasts
1 package Chinese sausage
1 large onion, diced
7 cloves of garlic minced
3/4 cup soy sauce
32 oz chicken stock
1 tablespoon salt
1 tablespoon pepper
1/2 cup canola oil

PROCEDURE

In a large skillet heat up the canola oil and sauté the onions, garlic and chicken. Salt and pepper to the chicken to add flavor and add a little of the chicken stock to prevent the chicken from drying.

Add the julienne cut carrots and celery, add the cabbage last and add more chicken stock. Remember to salt and pepper as you are adding the ingredients.

Rinse the bihon noodles in cold water then add the bihon noodles, the rest of the chicken stock, and soy sauce.

Continue to stir fry until the noodles are incorporated into the rest of the ingredients. Add the Chinese sausage at the end since the sausage is already cooked.

Kain Na Tayo- Let's Eat!