

Filipino Pancit Recipe

Ingredients:

- 1 package of Vermicelli rice noodles
- 2 tablespoons canola oil
- 1 pound pork chops about 4 chops, sliced into bite-size pieces
- 1 yellow onion diced
- 6 cloves garlic minced
- 2 tablespoons soy sauce
- 1 cup chicken stock
- 2 cups shredded cabbage
- 1/2 cup sliced carrots
- 3 diced green onions
- kosher salt and cracked pepper to taste



INSTRUCTIONS

- Soak noodles according to package directions.
- Prep the pork and vegetables by cutting them into uniform sizes.
- Heat oil in a wok or large sauté pan. Add pork, yellow onion, garlic and soy sauce. Cook for 3-5 minutes or until pork is browned. Season to taste with salt and pepper.
- Add chicken stock, cabbage, carrots and green onions. Cook for 3-5 minutes or until vegetables have softened. Add noodles to the pork and vegetable mixture. Toss to combine. Season to taste with salt and pepper. Serve.