

## **Pancit**

This is usually a favorite for our Fabulous Filipino customers! We like it too!

Chicken (frozen tenders or thawed bite-size pieces)

Diced Garlic

½ White Onion (#2 Cone)

3 Carrots (#2 Cone)

¼ Green Cabbage (#3 Cone)

Rice Sticks (Noodles)

Frozen Stir Fry (Optional)

8-12 oz Chicken Broth

½ Cup Braggs Liquid Aminos or Tamari Soy Sauce

Fish Sauce (apx. 3 Tbs)

Place Chicken into Wok. Break Rice Noodles in half and soak in water for 2-5 minutes. Turn Wok on MEDIUM heat and wait for vapo-valve to click (if you used frozen tenders, now is the time to cut them into bite-size pieces, if desired).

Add diced garlic and the ½ White Onion. Cut and add Carrots and ¼ head of Green Cabbage and any other veggie.

Add pre-soaked Rice Sticks. Pour 8-12 oz of Chicken Broth over contents of Wok.

Add Braggs (or Soy Sauce) and Fish Sauce as desired. Cover the Wok. When it clicks turn it to LOW heat for 15 minutes and serve.