

CHEF EXCLUSIVE



CREATED BY EXECUTIVE CHEF  
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# PANCIT BIHON

A traditional noodle dish from the Philippines, Pancit Bihon is loaded with vibrant vegetables along with chicken and pork. It's a perfect dish that is both healthy and hearty and often served to large groups at celebratory gatherings.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

# PANCIT BIHON

## INGREDIENTS

- 3 tablespoons soy sauce
- 3 tablespoons brown sugar
- 1 1/2 tablespoons sesame oil
- 1 1/2 tablespoons black pepper
- 2 1/2 tablespoons oyster sauce
- 1 1/2 tablespoons fish sauce
- 2 tablespoons avocado oil
- 1 cup yellow onion, julienned
- 2 tablespoons garlic, minced
- 2 tablespoons ginger, minced
- 1 teaspoon red pepper flakes
- 8 ounces pork tenderloin, halved lengthwise and thinly sliced
- 8 ounces chicken thigh, boneless, skinless, thinly sliced
- 4 cups chicken broth
- 3 cups Napa cabbage, shaved thin
- 2 cups snow peas, halved
- 1 1/2 cups carrots, julienned
- 1 cup celery leaves
- 1 cup red bell pepper, small dice
- 18 each asparagus, tipped at 2 inches, thinly slice the remainder of the stalk on a bias
- 8 ounces bihon (rice noodle / vermicelli)
- 6 tablespoons cilantro
- 6 tablespoons scallion, thinly sliced on the bias
- 3 each limes, halved lengthwise

## DIRECTIONS

Combine the soy sauce, brown sugar, sesame oil, black pepper, oyster sauce and fish sauce and set to the side.

In a sauce / soup pot over low-medium heat, add the avocado oil, onion, garlic, ginger and red pepper flakes. Slowly sweat, to extract flavor, for about 4 minutes.

Add the pork, chicken and chicken broth and bring to a gentle simmer for about 5 minutes.

Remove the pork and chicken and reserve on the side.

Add the cabbage, snow peas, carrots, celery leaves, red bell pepper and asparagus and bring just to a simmer. Add the rice noodles and cook an additional 3 to 5 minutes.

Serve garnished with the cilantro, scallion, lime and 2 ounces of the soy-sauce mixture, on the side.

