Chicken Pancit

(Filipino noodle dish)

Ingredients:  
1 bag rice noodle/pancit bihon noodle  
10-12 oz. chicken breast  
1 cup chicken stock  
3 tablespoons oyster sauce  
1 medium cabbage (shredded)  
10 cloves peeled garlic  
1 medium onion  
1 bunch green onions sliced  
3 pieces of celery stalk  
2 medium sized carrots  
1 lemon  
  
Prep list:  
-Soak about 7 oz. of dry noodle in cold water for about 20-30 minutes  
-Shred medium cabbage  
-peel garlic and chop  
-shave celery and carrots  
-slice green onions  
-cut chicken (medium cubed)  
-medium onion (medium dice)  
-lemon wedges  
-cut noodles  
  
To Cook:  
Saute garlic, once cooked and onions,   
Once onions sweat or caramalize   
Add chicken and cook, season lightly with salt & pepper  
Mix in shredded cabbage,   
Add 3 tablespoons oyster sauce  
Remove about 2 spoons of sauted chicken and vegetables   
Add noodles  
Mix in celery and carrots  
Taste, season salt & pepper if needed.