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.