

Pancit Guisado Espesyal

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 1 pound pancit bihon and pancit canton
- [ ] 2 tablespoons cooking oil
- [ ] 1 onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 1/2 pound pork, sliced into thin strips
- [ ] 1/2 pound chicken, sliced into thin strips
- [ ] 1 cup cabbage, chopped
- [ ] 1 cup carrots, sliced into thin strips
- [ ] 1 cup green beans, sliced into 2-inch pieces
- [ ] 1/4 cup soy sauce
- [ ] 1/4 cup oyster sauce
- [ ] 2 cups chicken broth
- [ ] Salt and pepper to taste
- [ ] Calamansi or lemon wedges, for serving

Instructions

1. Soak the pancit noodles in cold water for 10-15 minutes until they're soft.
2. In a large wok or pan, heat the cooking oil over high heat. Add the onion and garlic, and sauté until fragrant.
3. Add the pork and chicken, and cook until browned on all sides.
4. Add the vegetables and sauté until they're tender.
5. Drain the noodles and add them to the pan, along with the soy sauce, oyster sauce, and chicken broth. Mix everything together and cook for 5-7 minutes, until the noodles are fully cooked. Season with salt and pepper to taste.