

# Pancit

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Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

**Total Time** 45 minutes

**Prep Time** 10 minutes

**Cook Time** 35 minutes

**Rating** 4 ★★★★★ (220)

**Notes** [Read 15 community notes](#)↴

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Often served for special occasions like [Noche Buena](#) or birthdays, pancit is a Filipino dish of stir-fried noodles, meat and vegetables coated in a savory-sweet sauce. Pancit, which means “noodles”, has many delicious variations. This one, made with tender vermicelli rice noodles, carrots, cabbage, and chicken or pork, is known specifically as pancit bihon. Feel free to add other vegetables like green beans or snow peas. You can top the noodles with [lechon kawali](#), crispy and juicy fried pork belly, and use the stock from that dish instead of chicken stock. (Just be sure to adjust the salt as necessary.) Pancit can be prepared in large batches, but however it’s served, include wedges of calamansi, if available. It’s a citrus fruit native to the Philippines that will brighten up the entire dish.

## INGREDIENTS

**Yield:** 6 servings

## PREPARATION

### Step 1

**Rehydrate the noodles:** Place the noodles in a large, heat-proof bowl and cover with hot water. Using tongs, gently

8 ounces vermicelli rice  
noodles

1 cup chicken stock

3 tablespoons soy sauce

3 tablespoons dark soy sauce

3 tablespoons oyster sauce

1 tablespoon granulated sugar

3 tablespoons vegetable or  
peanut oil, plus more as  
needed

1 pound boneless, skinless  
chicken breasts or thighs, cut  
into bite-size pieces

Kosher salt (such as Diamond  
Crystal)

White or black pepper

1 small yellow onion, thinly  
sliced

2 medium carrots, scrubbed or  
peeled, thinly sliced into 3-  
inch-long sticks

3 cups shredded green  
cabbage (about 8 ounces)

4 garlic cloves, chopped

3 scallions, sliced in 2-inch  
pieces

Calamansi or lime wedges, for  
serving

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[Ingredient Substitution Guide](#)

pry them apart. Soak the noodles according to package directions. (Be sure not to over-soak so they don't become mushy when stir-fried.) Drain.

### Step 2

In a medium bowl, combine the chicken stock, regular soy sauce, dark soy sauce, oyster sauce and sugar. Set aside.

### Step 3

In a large wok or pan, heat 1 tablespoon of the oil over medium. Add the chicken, season well with salt and pepper and cook, stirring frequently, until just cooked through, 6 to 8 minutes. Using a slotted spoon, transfer the chicken to a small bowl.

### Step 4

Add the remaining 2 tablespoons of oil to the wok. Increase heat to medium-high and add the onion, stirring frequently until it is fragrant and taking on a little color, 2 to 3 minutes. Add the carrots, cabbage and garlic. Stir-fry, tossing constantly, until the vegetables are crisp-tender, about 3 minutes. Return the chicken to the wok, stir-frying for 1 minute. Add the noodles and reserved chicken broth mixture; toss well. Cook, stirring frequently, until the noodles are coated and glossy from the sauce, about 3 minutes. Taste and adjust seasoning, if needed. Stir in the scallions, remove from the heat and serve with calamansi wedges for squeezing over the dish.