

Introduction

Pancit is a traditional Filipino noodle dish that represents good fortune and long life, often served during birthdays and celebrations. It is a favorite among many due to its flexibility in ingredients and delightful flavors. This particular recipe uses Thai Vermicelli rice noodles, which provide a delicate texture that perfectly absorbs the savory sauces and spices.

Whether you're familiar with Filipino cuisine or trying it for the first time, this pancit recipe brings a comforting and delicious taste of the Philippines to your table.

Detailed Ingredients

Rice Noodles

1 package (8.8 ounces) Thai Vermicelli rice noodles, to create a light and chewy base for the dish.

Canola Oil

2 tablespoons canola oil, chosen for its high smoke point and neutral flavor, ideal for frying.

Pork

1 pound pork chops (about 4 chops), sliced into bite-sized pieces, providing a rich and meaty flavor profile.

Yellow Onion

1 yellow onion, diced, for a sweet and savory foundation.

Garlic

6 cloves garlic, minced, offering a robust aromatic quality that enhances the overall flavor.

Soy Sauce

2 tablespoons soy sauce, adding a salty and umami depth.

Chicken Stock

1 cup chicken stock, offering moisture and richness to the dish.

Cabbage

2 cups shredded cabbage, contributing a fresh crunch and nutrients.

Carrots

1/2 cup sliced carrots, providing sweetness and color.

Green Onions

3 green onions, diced, for garnish and mild onion flavor.

Salt and Pepper

Kosher salt and cracked pepper, to taste, for final seasoning.

Prep Time

Preparation for this pancit dish takes about 15 minutes. This includes slicing the pork and vegetables, soaking the rice noodles, and measuring out the ingredients.

Cook Time, Total Time, Yield

Cook time is approximately 15-20 minutes. Thus, the total time for preparing and cooking this delicious pancit is about 30-35 minutes. This recipe yields about 4 servings, making it perfect for a small gathering or family meal.

Detailed Directions and Instructions

Step 1: Soak the Noodles

Begin by soaking the rice noodles according to the package directions. This typically involves submerging them in warm water for 15-20 minutes until they're pliable. Once soaked, drain and set aside.

Step 2: Prepare the Meat and Vegetables

While the noodles soak, slice the pork chops into bite-sized pieces. Dice the yellow onion, slice the carrots, and chop the green onions. Mince the garlic to ensure all ingredients are ready for cooking.

Step 3: Heat the Oil

In a wok or large sauté pan, heat the canola oil over medium-high heat. Allow the oil to become hot but not smoking.

Step 4: Cook the Pork and Aromatics

Add the pork to the hot oil, followed by the diced onion, minced garlic, and soy sauce. Cook

for 3-5 minutes, stirring occasionally, until the pork is browned and cooked through. Enhance the flavor by seasoning with salt and pepper to taste.

Step 5: Add Liquid and Vegetables

Pour in the chicken stock, allowing it to combine with the pork mixture. Then, add the shredded cabbage, sliced carrots, and diced green onions. Cook for another 3-5 minutes, stirring occasionally, until the vegetables are softened but still retain some crunch.

Step 6: Combine with Noodles

Once the vegetables are ready, add the soaked and drained rice noodles to the pork and vegetable mixture. Toss everything together thoroughly, ensuring the noodles are well coated with the flavors from the pan. Adjust seasoning with more salt and pepper if necessary.

Step 7: Serve

Remove from heat and transfer the pancit to a serving dish. Garnish with additional diced green onions if desired. Serve hot and enjoy the comforting flavors of this Filipino classic!

Notes

Alternative Proteins

Feel free to substitute pork with chicken, shrimp, or tofu for a different protein option that fits your preference. Adjust cooking times accordingly.

Vegetable Variations

You can add or substitute vegetables such as bell peppers, snap peas, or mushrooms to enhance the nutritional value and add more colors.

Make-Ahead Tips

Pancit can be made ahead of time and reheated. The flavors develop more as it sits, making it a great option for meal prep or gatherings.

Cook Techniques

Stir-Frying

Stir-frying is key in this recipe. It ensures that the ingredients are cooked evenly while retaining some of their textures.

Soaking Noodles

Properly soaking the rice noodles prevents them from becoming mushy during cooking. Ensure you follow the package instructions carefully.

Seasoning

Taste and adjust the seasoning throughout the cooking process for the best flavor, as the balance of saltiness can vary based on the soy sauce used.

FAQ

Can I use other types of noodles for pancit?

Yes! You can use egg noodles, chow mein, or any other variety you prefer, keeping in mind to adjust the cooking time based on the noodle type.

Is pancit gluten-free?

If you use rice noodles and gluten-free soy sauce, this dish can be made gluten-free. Always check labels for any hidden gluten in sauces or other ingredients.

Can I freeze leftover pancit?

Yes, leftovers can be frozen. However, noodles might change in texture upon thawing. Consider freezing without the noodles and cooking them fresh when ready to serve.

Conclusion

This Filipino Pancit recipe brings warmth, flavor, and a sense of celebration to any table. Its comforting nature makes it a perfect dish for gatherings, family gatherings, or a quiet night in. With a variety of ingredients and easy cooking steps, anyone can enjoy a taste of the

Philippines in their own kitchen. Create this pasta dish, and don't forget to share it with loved ones—after all, food is meant to be enjoyed together!

More Recipes Suggestions and Combination

Pancit Bihon

Try pancit bihon, made with rice vermicelli, which has a slightly different texture. It's equally delicious and can be packed with various vegetables and proteins.

Adobo

Pair your pancit with Filipino adobo, a savory and tangy marinade that complements the noodles beautifully.

Lumpia

Add some crispy lumpia on the side for a delightful contrast in texture. These Filipino spring rolls are sure to be a hit!

Leche Flan

Finish your Filipino meal with a sweet note by serving leche flan, a creamy caramel custard that is a staple dessert in the Philippines.

Sinigang

For a complete meal, serve your pancit alongside sinigang, a sour tamarind soup that balances the flavors beautifully.

With this extensive recipe and serving suggestions, you're all set to enjoy delicious Filipino flavors in your own home. Happy cooking!