

Pancit Bihon Guisado



Ingredients:

- 2 tbsp cooking oil
- 5 cloves garlic, minced
- 1 medium onion, sliced
- 1 tbsp fish sauce
- 1 cup boiled meat, cut into strips
- 2 pcs chinese sausage, strips
- 1/2 head cabbage, cut into squares
- 1 large carrots, strips
- 1 cup green beans, sliced diagonally
- 1 cup snow peas
- 3 tbsp soy sauce
- 3 cups broth
- 2 tbsp kintsay / cilantro
- 1 bundle or 8oz rice sticks
- salt & pepper to taste
- lemon

Preparation:

Boil the meat in water until tender. Reserve the soup.

Soak the rice sticks in water.

In a pan, saute garlic in cooking oil. Add onions, meat and chinese sausage. Add fish sauce and cook for 3 minutes.

Add green beans, carrots, cabbage, snow peas and kintsay/cilantro. Cook until vegetables are half-cooked. Remove from heat. Set aside.

In a wok, boil soy sauce and broth. Add the rice sticks and cook until the rice sticks are

tender.

Add the cooked vegetables.

Season with salt and pepper.

Serve with kalamansi.