

# **Vegetable Pancit - Stir Fried Noodles & Veggies**

from Chef Charleen Caabay

## **Ingredients**

- 2 cups soaked rice noodles
- 1/4 cup chopped onions
- 2 tablespoons chopped garlic
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce
- 1 cup chopped cabbage
- 1/4 cup sliced carrots
- 1/4c finely sliced celery
- 1/4 cup sliced snow peas
- 1/2 cup water
- sliced lemon

## **Instructions**

- In a large wok or saucepan, heat the pan with cooking oil.
- Stir fry onions, garlic until slightly brown.
- Add the rest of the prepped veggies and cook.
- Set aside 3/4 of the vegetable stir-fry mixture.
- Drain the soaked rice noodles, and add to the pan on high heat.
- Add the rest of the infused oil, soy sauce, and fish sauce to taste. Add additional water if the mixture starts to stick.
- Stir fry until most of the liquid has cooked into the noodles and no soup is visible at the bottom.
- Serve with steamed rice or any favourite dish.

## **Notes**