



Quick and Easy Pancit

Serves: 6

Ingredients:

- 1 (12 oz) package dried bean noodles
- 1 tsp vegetable oil
- 1 onion, finely diced
- 3 gloved garlic, minced
- 2 cups diced cooked chicken breast
- 1 small head of cabbage
- 4 carrots, thinly sliced
- 1/4 cup low sodium soy sauce
- Optional: 2 lemons cut in wedges for garnish



Instructions:

1. Place the rice noodles in a large bowl and cover in warm water. When soft (10-15 minutes) drain and set aside.
2. Heat large pan or pot on medium heat and add oil. Sauté onions and garlic until soft.
3. Stir in chicken, cabbage, carrots, and soy sauce. Toss in noodles and cook until heated through.
4. Transfer Pancit to a serving dish and garnish with lemon wedges. Enjoy!

Filipino Spaghetti with Sweet Sauce

Serves: 8

Ingredients:

Sauce:

- 1 TBSP vegetable oil
- 1 medium yellow onion, diced
- 5 cloves of garlic, minced
- 1 lbs ground pork (ground turkey can be substituted for a healthy option)
- 1 (16 oz) canned tomato sauce
- 4 fl oz banana ketchup (optional, found at Filipino markets)
- 1 TBSP brown sugar
- 5 hotdogs, sliced
- Dash of salt and pepper

Spaghetti:

- 1 lbs Spaghetti, cooked

Instructions:

1. In a large pan over medium heat, add vegetable oil and onion. Sauté for 3-5 minutes until translucent.
2. Add garlic and saute 30 seconds.
3. Add ground pork or turkey and cook until meat is browned.
4. Add tomato sauce, banana ketchup, and brown sugar until combined with the meat mixture. Bring mixture to a boil then lower heat to medium low. Allow to simmer for 5 minutes to slightly thicken sauce.
5. Add hot dogs and continue to cook 5 more minutes. Add salt and pepper to taste.
6. Add spaghetti to plate and top with sauce. Enjoy!

