

# Vegetarian/Vegan or Meat Pansit (Pancit)

from *Aloha Kitchen*

8 oz. rice stick noodles  
3 dried shitake mushrooms  
boiling water, for soaking  
1 Tbsp. neutral oil  
8 oz. lean pork, thinly sliced (may be omitted or substitute 8 oz. small shrimp or tofu or mushrooms)  
kosher salt and black pepper  
4 minced garlic cloves  
3 carrots, julienned  
3 celery stalks, julienned  
½ yellow onion, sliced  
1 cup chicken broth (or vegetable broth)  
3 Tbsp. soy sauce  
2 tsp. fish sauce (**See vegetarian substitute below.**)  
¼ head Napa cabbage, shredded  
lemon or lime wedges for serving

- 1. Vegetarian substitute for fish sauce:** In a saucepan, simmer 3 cups of water, ¼ ounce of dried sliced shiitake mushrooms, 3 tablespoons of salt, and 2 tablespoons of soy sauce over medium heat until reduced by half.
- 2. Strain, cool, and store in the fridge for up to three weeks.**

1. Place the rice stick noodles and shitakes in a bowl and cover with boiling water. Soak for 10 minutes and drain the water. Cut the noodles in half and slice the shitakes after you discard the stems. Set aside.
2. In a large skillet or wok, heat the oil. Season pork with salt and pepper and sauté until it is cooked through and brown, 4-5 minutes. Remove from pan and add the garlic, carrot, celery, and onion and sauté about 5 minutes. Add the shrimp and sauté 1 minute more.
3. Bring the chicken broth to a boil in a pot. Turn heat down and add the rice stick noodles and simmer for 2 minutes. Drain into a colander and add to the wok, along with reserved pork and shitake mushrooms. Add the soy sauce and fish sauce and gently toss. Add the cabbage and some more black pepper and simmer for 2 minutes more.
4. May be served warm or at room temperature with lemon wedges.

**NOTE: You may also add snow peas or green beans.**

