

# NYBG

HONEY & HARVEST WEEKEND



## KUMA INN'S GARDEN VEGGIE PANCIT BIHON (STIR-FRIED RICE NOODLES)

Prepared by Executive Chef King Phojanakong of Kuma Inn  
and The Bronx Hot Sauce

Yield: 4-6 Servings

### Ingredients

- 4 tablespoons canola oil
- 1 tablespoon garlic, chopped
- 1/4 cup onion, sliced
- 1 cup bok choy, sliced
- 1/2 cup carrots, julienned
- 1/3 cup oyster mushrooms, sliced
- 1/2 cup bean sprouts
- 1 quart pre-soaked rice noodles
- 4 ounces water or stock (chicken or vegetable stock)
- 1 1/2 tablespoons fish sauce
- 2 tablespoons soy sauce, or to taste
- 1/2 tablespoon sesame oil
- Black pepper, to taste
- 1 tablespoon Kalamansi (or lime) juice, to taste
- Scallions, sliced to garnish

### Instructions

Heat oil in wok or pan. Sauté garlic, onions and vegetables.  
Add noodles and sauté.

Season with liquids and black pepper.

Add kalamansi juice and garnish with scallions.

Presented by



Corporate Partners



KitchenAid

