

# Book COOK

Saturday, Sept. 18 | 11:00 am

## Cora Cooks Pancit

### INGREDIENTS

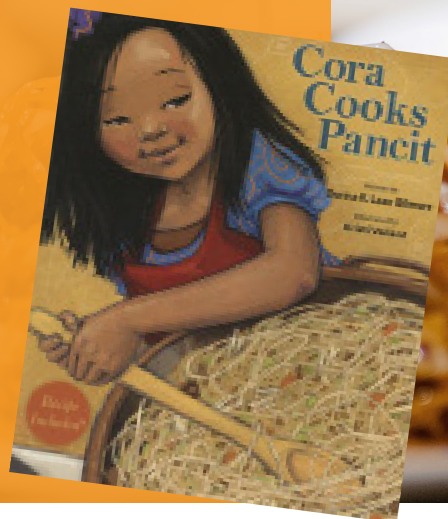
- 1 package of rice stick pancit noodles (4oz)
- 1 package of dried shitake mushrooms (4 oz)
- 1/2 yellow onion, chopped
- 2 tablespoons plus 1/4 cup soy sauce
- 2 garlic cloves, finely chopped
- 1/2 tablespoon fresh ginger, finely chopped
- 1/2 tablespoon plus 1/8 cup olive oil
- 1/4 head cabbage, shredded
- 1 carrots, thinly sliced
- 1 1/2 celery stalks, sliced
- 1/2 can water chestnuts (8 oz)
- 1/2 can bamboo shoots (8 oz)
- 1/2 can baby corn, diced (8 oz)
- 1/2 cup water
- 2 eggs, hard-boiled and sliced
- 2 green onions sliced lengthwise and cut into 3-inch strips (optional)
- Salt & pepper to taste

### Preparation:

1. Soak noodles in warm water for 30 minutes. Then drain and set aside.
2. Soak mushrooms in warm water for 30 minutes, in a separate bowl. Then drain and set aside.
3. In a skillet, heat 1 tablespoon of oil on medium heat. Add chopped yellow onion, stirring occasionally for a few minutes, until the onions start to turn clear.
4. Add mushrooms, 2 tablespoons of soy sauce, chopped garlic and ginger. Turn off the heat.
5. In a large pot, heat 1 tablespoon of oil, add carrots and celery, water chestnuts, and bamboo shoots. Cook briefly so the veggies soften but don't let them get too soft! Add the cabbage and baby corn, season with salt and pepper. Don't let the cabbage get too soft! Turn off the heat.
6. To a pot, add 1 1/2 cups fresh water, 1/4 cup oil, 1/4 cup of soy sauce, and a pinch of salt, bring to a light boil. Add the noodles and stir. Cook for 5 minutes. Add the noodles and their water/sauce to the large pot with the veggies in it. Mix it all well, then let it simmer for 5 minutes. Turn off the heat.
7. Carefully ladle the pancit into bowls. Garnish with slices of hard-boiled eggs and green onions. Serve and enjoy!

### NOTICE for Parents:

*This recipe will build on the culinary skills we have learned to date. Please be aware that this recipe requires boiling water and sautéing. Read Preparation steps prior and start items #1 and #2 thirty (30) minutes before the program starts. Also assemble extra pots and a sauté pan. Take extra precautions and care due to heat.*



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