

Pancit with [Judel Orquestra](#)

Cooking Pancit Bihon and Canton together (often called Bam-i or Pancit Canton-Bihon) involves combining thin rice noodles (bihon) with egg noodles (canton) for a mix of textures, stir-fried with meat, vegetables, and soy sauce. The key is to manage the different cooking times of the noodles, typically by soaking the bihon first and adding it before or with the canton.

Ingredients

Noodles: 8 oz (225g) Pancit Bihon (rice sticks), 8 oz (225g) Pancit Canton (flour noodles)

Protein: 1 lb chicken breast/thigh (sliced) and/or pork, 1/2 lb shrimp (peeled)

Aromatics: 1 onion (sliced), 4-6 cloves garlic (minced)

Vegetables: 1 carrot (julienned), 1/2 small cabbage (shredded), 1 cup snow peas (chicharo), 2 stalks celery

Liquid/Sauce: 3-4 cups chicken broth, 4-5 tbsp soy sauce, 1-2 tbsp oyster sauce

Seasoning/Oil: Cooking oil, salt, ground black pepper, calamansi or lemon wedges for serving

Instructions

Prepare the Noodles: Soak the pancit bihon in a bowl of warm water for 5-10 minutes until soft. Drain and set aside. The pancit canton does not need soaking.

Sauté Meat & Aromatics: Heat 2-3 tbsp oil in a large wok or pot. Sauté garlic and onions until fragrant. Add the pork/chicken and cook until browned (about 5-8 mins). Add shrimp and cook for 1 minute until they turn pink.

Cook Vegetables: Add the vegetables (carrots, cabbage, snow peas, celery) to the wok. Stir-fry for 2-3 minutes until they are crisp-tender.

Simmer Liquid: Pour in the chicken broth, soy sauce, and oyster sauce. Bring to a boil.

Add Noodles: Add the noodles to the wok. Put the bihon in first, followed by the canton. Use tongs or a fork to toss the noodles, allowing them to soften and absorb the liquid (about 3-5 minutes).

Combine & Season: Stir everything together until the noodles are well-coated and cooked through. If the noodles are too dry, add a small amount of broth or water (1/4 cup at a time). Season with salt and pepper to taste.

Serve: Transfer to a serving platter and garnish with spring onions and lemon/calamansi wedges.

Key Tips for Success

Separate the Veggies: For better texture, stir-fry the vegetables first, remove them, and add them back at the end so they do not overcook while the noodles simmer.

Don't Oversoak: Only soak the rice noodles (bihon) until they are flexible, not mushy, as they will cook further in the broth.

Liquid Ratio: Ensure there is enough broth to cook the canton noodles, but not too much, or the bihon will become soggy.