PANCIT BIHON RECIPE

SERVINGS 3 PEOPLE PREP TIME 15 MINUTES COOK TIME 5 MINUTES TOTAL TIME 20 MINUTES

Pancit Bihon (Filipino Fried Rice Noodles) is a classic Filipino noodle dish that is easy to make with simple ingredients. An easy and authentic pancit recipe for home cooks!

**INGREDIENTS**

Ingredients:

 8 ounces "Excellent" brand rice sticks

 2 tablespoons cooking oil

 3 cloves garlic, minced

 1/2 small onion, sliced

 4 oz boneless and skinless chicken thigh or chicken breast, cut into pieces

 4 oz shrimp, shelled and deveined- **can use TOFU FOR VEGETARIAN**

 2 oz green cabbage, thinly sliced

 2 oz carrots, cut into thin strips

 2 stalks scallions, cut into 2-inch strips

**Seasonings:**

 1 tablespoon soy sauce

 1 tablespoon oyster sauce

 1 tablespoon fish sauce

 salt, to taste

 3 dashes ground black pepper

**DIRECTIONS**

1. Soak the rice sticks in water, for 5-10 minutes or until they turn soft. Drain on colander and set aside. Prepare the garlic, onions and vegetables.

2. Heat a wok or skillet on medium to high heat. Add the oil and stir fry the garlic and onions until the onions turn clear. Add the chicken and shrimp, stir fry until the surface turn white, follow by the cabbage and carrots.

3 Add the rice sticks in the wok or skillet, stir to combine well with the spatula. If you have a pair of long chopsticks for cooking, use the chopsticks instead of the spatula. This will ensure that the rice sticks won't break too much.

4 Add all the ingredients in the Seasonings. Stir to mix well. As soon as the noodles are cooked through, about 1 minute, add the chopped scallion, stir and dish out immediately.

RECIPE NOTES

Serve the noodles with calamansi lime, or regular lime. Squeeze some of the juice over the top of the noodles before serving.

Nutrition Facts

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Amount Per Serving (3 people)

Calories 427 Calories from Fat 99

% Daily Value\*

Fat 11g17%

Saturated Fat 1g6%

Cholesterol 119mg40%

Sodium 968mg42%

Potassium 390mg11%

Carbohydrates 71g24%

Fiber 3g13%

Sugar 3g3%

Protein 20g 40%

Vitamin A 3255IU65%

Vitamin C 13.9mg17%

Calcium 102mg10%

Iron 1.9mg11%

\* Percent Daily Values are based on a 2000 calorie diet.

COURSE: MAIN COURSE CUISINE: FILIPINO KEYWORD: PANCIT (FILIPINO FRIED RICE NOODLES)