

# Pancit Chami

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chami-recipe>

## Ingredients:

- 500 noodles miki, or thick yellow noodles
- 1 1/8 pounds chicken thighs boiled, sliced into strips
- 9/16 pound prawns
- 4 cups chicken stock
- 1 carrot julienned
- 1/2 head savoy cabbage small, sliced
- 2 3/8 cups sugar snap peas
- 2 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 2 tablespoons brown sugar
- 2 shallots chopped
- 3 red chillies chopped
- 8 cloves garlic minced
- freshly ground black pepper
- fish sauce
- oil
- lemon or calamansi, to serve

## Nutrition:

1. Calories: 1530 calories
2. Carbohydrate: 218 grams
3. Cholesterol: 390 milligrams
4. Fat: 37 grams
5. Fiber: 14 grams
6. Protein: 79 grams
7. SaturatedFat: 8 grams
8. Sodium: 1270 milligrams
9. Sugar: 19 grams

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