

Pancit Bihon

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/miki-bihon-recipe-chinese-style>

Ingredients:

- 8 ounces bihon rice vermicelli or rice noodles
- 1/2 pound pork shoulder cut into thin strips
- 3 pieces chorizo bilbao, Chinese sausage, sliced thin
- 5 cloves garlic minced
- 1 small onion sliced thin
- 2 cups cabbage chopped
- 1 large carrot sliced into small bite size
- 3 celery stick sliced into strips
- 1 tablespoon cooking oil
- 1 tablespoon oyster sauce
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 3 tablespoons cooking oil
- 1/2 tablespoon ground black pepper
- salt to taste
- water
- green onion chopped, for garnishing, optional
- kalamansi or lemon or lime for garnishing, optional

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 40 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 13 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 640 milligrams
9. Sugar: 2 grams

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