

# Vietnamese Coleslaw

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/best-vietnamese-coleslaw-recipe>

## Ingredients:

- 1/2 cabbage wombok
- 5 spring onions finely sliced
- 2 medium carrots finely julienned
- 1/2 bunch coriander washed
- 1/2 bunch thai basil
- 1 red chilli long
- 4 1/4 tablespoons cashews toasted
- 1/2 garlic clove finely chopped
- 1 tablespoon ginger finely diced
- 5/8 cup rice wine vinegar
- 5/8 cup lemon juice
- 2 tablespoons fish sauce
- 3 5/8 tablespoons white sugar

## Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 33 grams
3. Fat: 7 grams
4. Fiber: 6 grams
5. Protein: 6 grams
6. SaturatedFat: 1 grams
7. Sodium: 770 milligrams
8. Sugar: 16 grams

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