

# Vietnamese Rice Noodle Salad with Chicken

Yield: 2 min  
Total Time: 70 min

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

## Ingredients:

- 4 boneless, skinless chicken thighs
- 2 cloves garlic minced
- 1 lime juiced
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce
- 2 tablespoons brown sugar
- 1 tablespoon vegetable oil
- 3 cloves garlic minced
- 1 lime juiced
- 2 tablespoons rice vinegar or white vinegar
- 1/4 cup fish sauce
- 3 tablespoons sugar
- 1 red chili de-seeded and sliced, or substitute 2 teaspoons chili garlic sauce or Sriracha
- 1/2 cup cold water
- 200 grams rice vermicelli noodles dried
- vegetable oil
- 2 cups bean sprouts
- 1 large carrot julienned
- 1 seedless cucumber julienned
- 6 leaves romaine lettuce finely julienned
- mint
- cilantro

## Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 113 grams
3. Cholesterol: 110 milligrams

4. Fat: 20 grams
  5. Fiber: 8 grams
  6. Protein: 45 grams
  7. SaturatedFat: 2.5 grams
  8. Sodium: 4080 milligrams
  9. Sugar: 34 grams
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