

Vietnamese Vermicelli Salad

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 9/16 pound rice vermicelli
- 1 15/16 cups paneer
- carrot Julienne - 1
- cucumber Julienne - 1
- 1 Chili
- 1/2 bell pepper
- 2 tablespoons lime juice
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 tablespoons soy sauce
- 2 cloves
- 1 teaspoon salt
- red chili finely chopped - 1/2 tsp
- 2 tablespoons lime juice

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 50 milligrams
4. Fat: 16 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 8 grams
8. Sodium: 2010 milligrams
9. Sugar: 7 grams

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