

?? Chua (Vietnamese Pickled Carrot and Daikon)

Yield: 4 min
Total Time: 33 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-daikon-carrot-pickle-recipe-ratio>

Ingredients:

- 3 5/8 cups carrot
- 3 7/16 cups daikon
- 1 7/8 cups hot water / 2 US cup
- 1 1/8 tablespoons salt 1 tbsp for soaking and 1/8 tbsp for seasoning the brining liquid
- 1/2 sugar US cup, or to preference
- 1/2 white vinegar US cup, or to preference

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 14 grams
3. Fiber: 5 grams
4. Protein: 2 grams
5. Sodium: 2090 milligrams
6. Sugar: 8 grams

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