

Vietnamese Salad (Side Dish)

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 bunch bok choy
- 1 napa cabbage shredded
- 1 bunch watercress roughly chopped
- 1 large carrot peeled and cut into matchsticks
- 8 leaves roughly chopped
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- 1/2 cucumber small, thinly sliced diagonally
- 1/2 cup salted cashews roasted
- 1/4 cup freshly squeezed lime juice
- 1 tablespoon rice wine vinegar
- 2 teaspoons soy sauce
- 1/4 cup fish sauce
- 1/4 teaspoon sesame oil
- 2 tablespoons honey
- 1 teaspoon minced garlic
- 1 teaspoon grated ginger
- 2 tablespoons diced shallot finely

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 27 grams
3. Fat: 8 grams
4. Fiber: 4 grams
5. Protein: 7 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1690 milligrams
8. Sugar: 14 grams

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