

Vietnamese Noodles

Yield: 6 min
Total Time: 26 min

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

Ingredients:

- 1 tofu recipe lemongrass, optional
- 6 3/4 packages rice vermicelli noodles or rice noodles of choice
- 1 cup red bell pepper sliced thin
- 1 cucumber deseeded, and julienned
- 2 cups purple cabbage shredded
- 1 cup shredded carrots
- 1/2 cup green onions chopped
- 1/4 cup cilantro chopped
- 4 tablespoons creamy peanut butter
- 2 tablespoons rice vinegar
- 2 teaspoons maple syrup
- 3 tablespoons water
- 2 teaspoons soy sauce or Tamari
- 1 tablespoon lemongrass minced
- 2 teaspoons minced ginger
- 1 clove garlic minced
- lime wedges
- cilantro
- Asian garlic chili sauce
- salted peanuts Chopped

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 14 grams
3. Fat: 5 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 180 milligrams

8. Sugar: 7 grams

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