

Vegetarian Vietnamese Noodle Bowl (Vegan)

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 500 grams firm tofu / 1 lbs, sliced into 1/4"/0.5cm slices
- 2 cloves minced garlic
- 2 tablespoons lime juice about 1 fresh lime
- 1 tablespoon light soy sauce
- 1 tablespoon soy sauce
- 2 tablespoons brown sugar
- 1 tablespoon vegetable oil
- 1 stalk lemongrass white part only, finely chopped
- 3 tablespoons light soy sauce
- 1/4 cup rice vinegar
- 2 tablespoons white sugar
- 1/2 cup water
- 2 garlic cloves finely chopped
- 1 chilli red birdseye, finely chopped, or adjust quantity to your taste
- 3 tablespoons lime juice
- 200 grams rice stick noodles medium
- 2 carrots julienned
- 1 cucumber large, julienned, with seeds removed
- 3 cups shredded lettuce
- 2 cups bean sprouts
- 1 handful mint leaves
- 1 handful cilantro /coriander
- chili Sliced, for garnish - optional

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 73 grams

3. Cholesterol: 5 milligrams
 4. Fat: 17 grams
 5. Fiber: 6 grams
 6. Protein: 26 grams
 7. SaturatedFat: 2 grams
 8. Sodium: 1340 milligrams
 9. Sugar: 15 grams
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