

Vietnamese Bun Cha with Crispy Tofu

Yield: 3 min
Total Time: 50 min

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

Ingredients:

- avocado oil or vegetable oil
- 1 firm tofu pack of, drained, and cut into cubes
- 1 tablespoon hoisin sauce
- 2 tablespoons sweet chilli sauce
- 1 teaspoon Sriracha
- 1 onion sliced
- salt
- salad
- 1 brown rice noodles pack, cooked according to package
- 2 cups spinach
- 3 carrots sliced
- 1/2 cucumber
- 2 spring onions chopped
- 1 bunch mint leaves
- 1 bunch thai basil leaves
- dressing
- 3 tablespoons honey
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 2 tablespoons lime juice
- 1 tablespoon sesame oil
- 1 stick lemongrass crushed
- 1 garlic clove crushed
- 1 tablespoon ginger grated
- 1 teaspoon chili flakes crushed

Nutrition:

1. Calories: 300 calories
 2. Carbohydrate: 43 grams
 3. Fat: 12 grams
 4. Fiber: 7 grams
 5. Protein: 9 grams
 6. SaturatedFat: 2 grams
 7. Sodium: 1500 milligrams
 8. Sugar: 28 grams
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