

# Ch? Cá – Vietnamese Style Fish with Turmeric & Dill

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bun-cha-ca-recipe>

## Ingredients:

- 2 cloves garlic minced, about 2 tsp
- 1 tablespoon minced ginger
- 1 large shallot roughly chopped
- 1 teaspoon turmeric
- 1/2 teaspoon oyster sauce
- 1 teaspoon fish sauce
- 3 tablespoons canola oil divided
- 3 filets large, firm white fish
- 8 green onions large, chopped into 2-3 inch long pieces
- 3 ounces fronds dill
- 1 cup greens asian, – bok choy, pak choy, mustard greens, etc.
- 1/2 teaspoon kosher salt
- 2 tablespoons fish sauce
- 2 tablespoons sugar
- 3 tablespoons lime juice
- 6 tablespoons water
- 1 chile small birds eye, thinly sliced
- serrano peppers work in a pinch
- 1/4 cup roasted peanuts crushed, unsalted
- 1/4 cup fresh mint and cilantro, torn
- 8 ounces rice noodles thin
- 2 cloves garlic minced, about 2 tsp
- 1 tablespoon minced ginger
- 1 large shallot roughly chopped
- 1 teaspoon turmeric
- 1/2 teaspoon oyster sauce
- 1 teaspoon fish sauce
- 3 tablespoons canola oil divided
- 3 tilapia large filets
- 8 green onions large, chopped into 2-3 inch long pieces
- 3 ounces fronds dill

- 1 cup bok choy asian greens, pak choy, mustard greens, etc.
- 1/2 teaspoon kosher salt
- 2 tablespoons fish sauce
- 2 tablespoons sugar
- 3 tablespoons lime juice
- 6 tablespoons water
- 1 chile small birds eye, thinly sliced
- 1/4 cup roasted peanuts crushed, unsalted
- 1/4 cup fresh mint and cilantro torn
- 8 ounces rice noodles thin

## **Nutrition:**

1. Calories: 650 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 45 milligrams
4. Fat: 32 grams
5. Fiber: 7 grams
6. Protein: 30 grams
7. SaturatedFat: 4 grams
8. Sodium: 2440 milligrams
9. Sugar: 18 grams

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