

HANOI CHICKEN SOUP / BUN THANG

Yield: 4 min

Total Time: 105 min

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

Ingredients:

- 1 pound rice noodles cooked according to package
- 1 chicken medium, about 2 lbs
- 1 pound pork spareribs cut into larger piece
- 1/2 cup dried shrimp
- 10 shallots peeled and finely chopped
- 1 stalk leeks washed and finely sliced
- 1 onion medium, peeled and finely sliced
- 1 tablespoon cooking oil
- 1/4 cup fish sauce
- 1 dash salt and Pepper
- sugar
- freshly ground pepper
- 1 cup mung bean sprouts
- 1 head butter lettuce
- 1 cup banana blossom shaved
- 1 lime cut into wedges
- 1 bunch cilantro leaves
- 3 red chilis seeded and finely chopped - optional
- crisps Fried shallot

Nutrition:

1. Calories: 1200 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 355 milligrams
4. Fat: 44 grams
5. Fiber: 5 grams
6. Protein: 108 grams

7. SaturatedFat: 14 grams
 8. Sodium: 1970 milligrams
 9. Sugar: 9 grams
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