

Vietnamese Turmeric and Dill Fish 'cha Ca'

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 180 grams rice vermicelli 6.3 oz, dried
- 800 grams white fish fillets 1.7 lb, sliced into 4cm wide strips
- 2 tablespoons vegetable oil
- 1 tablespoon lime juice
- 1 red chilli long, finely sliced
- 3 spring onions scallions, cut into batons
- 3 sprigs dill cut into large pieces, but remove any large stems
- 1/3 cup spring onion sliced, scallions
- 3 garlic cloves
- 1/4 cup fish sauce
- 1 tablespoon turmeric
- 1 teaspoon curry powder
- 1 teaspoon sugar
- 2 tablespoons vegetable oil
- 2 tablespoons dill finely chopped
- 3 tablespoons white sugar
- 3 tablespoons fish sauce
- 2 tablespoons white vinegar
- 2 garlic cloves finely chopped
- 1 red chilli long, deseeded, finely chopped
- 2 tablespoons lime juice

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 120 milligrams
4. Fat: 26 grams

5. Fiber: 2 grams
 6. Protein: 42 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 2620 milligrams
 9. Sugar: 13 grams
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