

Vietnamese Noodles with Lemongrass Chicken

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-vermicelli-and-chicken-recipe>

Ingredients:

- 800 grams chicken thigh fillets skinless and boneless or breast, or pork, beef or any seafood
- 1 stalk lemongrass white part only, bruised them sliced into pieces easy to pick out later, Note 1
- 2 garlic cloves finely chopped or minced
- 2 tablespoons lime juice
- 2 tablespoons fish sauce Note 3
- 1 tablespoon soy sauce all purpose or light
- 2 tablespoons brown sugar
- 1 tablespoon vegetable oil
- 1/4 cup fish sauce Note 3
- 4 tablespoons rice vinegar
- 2 tablespoons white sugar
- 1/2 cup water
- 2 garlic cloves finely chopped
- 1 chilli red birdseye, finely chopped, Note 5
- 3 tablespoons lime juice
- 1/2 tablespoon oil
- 200 grams vermicelli noodles dried
- 2 carrots julienned
- 2 cucumbers julienned, optional: remove seeds
- 5 cups iceberg lettuce finely sliced
- 3 cups bean sprouts
- 1 handful mint leaves
- 1 handful cilantro or coriander
- red chili peppers Sliced, for garnish - optional
- lime wedges to serve - optional

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 210 milligrams
4. Fat: 37 grams
5. Fiber: 6 grams
6. Protein: 46 grams
7. SaturatedFat: 9 grams
8. Sodium: 2510 milligrams
9. Sugar: 20 grams

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