

Vietnamese Curry Chicken and Rice Noodle Salad Bowl

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-salad-bowl-recipe>

Ingredients:

- 4 boneless, skinless chicken breasts cut into ½-inch chunks
- 3 tablespoons curry powder divided
- 2 tablespoons canola oil divided
- 3 cloves garlic peeled and pressed
- 1 yellow onion peeled and sliced into rings
- 1 1/2 cups almond Breeze Almondmilk Coconutmilk Original
- 2 tablespoons brown sugar
- 8 ounces rice noodles package, such as vermicelli
- 1 cucumber seeded and sliced thinly or shredded
- 1 carrot peeled and shredded
- 1 red bell pepper seeded and sliced thinly
- 2 green onions chopped
- 1/4 cup peanuts
- 1/4 cup rice wine vinegar
- 1/4 cup fish sauce
- 4 limes juiced
- 2 cloves garlic minced
- 2 tablespoons grated carrot
- 2 tablespoons sugar
- 1 pinch red pepper flakes

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 125 milligrams
4. Fat: 45 grams
5. Fiber: 16 grams

6. Protein: 61 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 1660 milligrams
 9. Sugar: 21 grams
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