

Vietnamese Chicken Rice Noodle Salad

Yield: 5 min
Total Time: 30 min

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

Ingredients:

- 1 pound chicken breasts cut into strips, or chicken tenders
- 1 lime juiced
- 2 garlic cloves pressed
- 1/4 cup cilantro chopped
- 1/4 cup basil chopped, optional, you could use 1/2 cup cilantro and no basil
- 2 tablespoons canola oil
- 1/2 teaspoon salt
- 2 brown sugar tablespoons
- 1/4 cup rice wine vinegar
- 2 limes juiced
- 3 tablespoons fish sauce
- 2 garlic cloves pressed
- 1 inch fresh ginger minced
- 1 teaspoon red pepper flakes
- 1 teaspoon cilantro finely chopped
- 8 3/4 ounces rice noodles vermicelli
- 1/2 cup peanuts toasted and roughly chopped
- 1/2 cup mint chopped
- 3 green onions chopped
- 2 cucumbers finely sliced
- 1 cup pickled vegetables finely sliced, or 2 large carrots, finely sliced

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 60 milligrams
4. Fat: 15 grams

5. Fiber: 6 grams
 6. Protein: 27 grams
 7. SaturatedFat: 2.5 grams
 8. Sodium: 1280 milligrams
 9. Sugar: 7 grams
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