

Vietnamese Chicken Noodle Bowls

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-food-recipe-bowls>

Ingredients:

- 1 batch chicken lemongrass, or see alternatives below
- 7 ounces rice vermicelli noodles
- 1 English cucumber thinly sliced
- 2 medium carrots julienned
- 4 cups shredded lettuce or spring greens
- 2 cups bean sprouts
- fresh herbs lots of, cilantro, mint, and/or Thai basil
- lime wedges optional
- chopped peanuts optional
- Thai bird chiles optional
- 1/4 cup warm water
- 4 tablespoons honey or your desired sweetener
- 1/3 cup lime juice freshly-squeezed
- 3 tablespoons fish sauce
- 2 garlic cloves finely-minced
- 1 Thai bird chile finely-minced, optional

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 72 grams
3. Fat: 0.5 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. Sodium: 1160 milligrams
7. Sugar: 23 grams

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