

Vietnamese Chicken Vermicelli Salad

Yield: 4 min
Total Time: 100 min

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

Ingredients:

- 2 chicken breasts pounded thin
- 1/4 cup sugar
- 2 shallots minced
- 2 teaspoons low sodium soy sauce
- 2 teaspoons fish sauce
- 2 tablespoons olive oil
- 2/3 cup warm water
- 1/4 cup fish sauce
- 1/4 cup lime juice juice of about 3 limes
- 3 tablespoons sugar
- 1 tablespoon rice wine vinegar
- 1 Thai chili cored, seeded, and sliced thin
- 1 garlic clove minced
- 1 tablespoon cucumber shredded
- 1 tablespoon shredded carrot
- 8 ounces rice vermicelli dried
- 1/2 green leaf lettuce or of a head of red, sliced thin
- 1 cucumber peeled, de-seeded, and shredded
- 1 carrot shredded
- 1/2 cup roasted peanuts chopped
- cilantro to taste
- mint leaves to taste

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 75 milligrams

4. Fat: 20 grams
 5. Fiber: 4 grams
 6. Protein: 35 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 2030 milligrams
 9. Sugar: 26 grams
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