

Vietnamese Grilled Chicken With Ginger Soy Noodle Salad

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-cilantro-lemongrass-lime-chicken-recipe>

Ingredients:

- 4 pounds chicken or 4 lbs chicken parts
- 2 large shallots finely diced
- 2 stalks lemongrass finely diced
- 3 cloves garlic crushed
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce
- 1 teaspoon red chili paste sambal oelek -
- 1/2 teaspoon coarsely ground black pepper
- 1/2 lemon
- 1/2 cup vegetable oil
- 2 tablespoons ginger very finely diced
- 2 cloves garlic very finely diced
- 1/2 green chili seeded and diced
- 1 teaspoon sambal oelek
- 1/4 cup fish sauce
- 1/4 cup water
- 1 lime
- 4 tablespoons sugar
- 8 ounces rice noodles broad
- 2 green onions thinly sliced
- 1/4 red pepper diced
- 2 green chilies thinly sliced
- 1 handful cilantro torn
- 1 handful mint torn
- chopped peanuts
- 3 tablespoons vegetable oil
- 1/3 cup dipping sauce ginger lime

Nutrition:

1. Calories: 1130 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 295 milligrams
4. Fat: 54 grams
5. Fiber: 5 grams
6. Protein: 98 grams
7. SaturatedFat: 7 grams
8. Sodium: 3030 milligrams
9. Sugar: 17 grams
10. TransFat: 1 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Grilled Chicken With Ginger Soy Noodle Salad above. You can see more 19 vietnamese cilantro lemongrass lime chicken recipe Experience flavor like never before! to get more great cooking ideas.